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THE
NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS AND THE AMERICAN MEAT PACKERS' TRADE AND SUPPLY ASSOCIATION
PUBLISHED EVERY SATURDAY
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What's the Matter with the Packing Business?

Big vs. Small Packer—Explanation of Conditions Which Affect Distribution—Eastern Packer Says Some Sort of Price Standardizing Seems to Be the Only Solution

Continuing the debate on the present situation of the meat packer, which has been going on in the columns of THE NATIONAL PROVISIONER for months past, a critic signing himself "A Looker On" in the issue of December 23, 1923, charged packers with not knowing how to figure a selling price. He suggested that some method must be found for doing this if the business was to be made something more than a mere gambling game.

His criticisms brought many replies, several of them vigorously defending the necessity of speculation in the packing business. Some of these replies will be printed in later issues of THE NATIONAL PROVISIONER.

Meanwhile there are those who are bold enough to suggest that some method of standardizing selling prices should be found and followed.

Solving the Selling Problem.

An Eastern packer comes in at this time with a thoughtful, fair-minded discussion of the problems of both the large and the small packer.

He discusses the subject from the marketing standpoint chiefly. His review of the various situations in which both small and large packers find themselves is very interesting and will appeal to all those who have experienced the conditions he mentions.

He believes the only solution to be some sort of standardizing of selling prices by the industry. He realizes that this is a delicate subject, but he offers the suggestion for what it is worth, evidently with the hope that some proper and effective way may be found.

His communication follows:

Problems of Large and Small Packers

Editor The National Provisioner:

The packer can quite accurately figure his original cost of product from the 7 to 17-cent animal on the hoof. But he cannot figure the varied future cost influences upon his product before it is marketed.

The packing industry has to deal with a highly perishable product, which is susceptible to a multitude of influences, all of which are of a deteriorating or value-depreciating character, and none that are of a value-increasing nature save one—that of an advancing market due to local scarcity.

Marketing Successfully and Economically.

In considering the packing business problem, we will of course speak from the standpoint of the modernly-equipped plant operating under approved standards of efficiency. Anything less will be under a handicap, according to individual circumstances.

It is the natural economic order of things that the individual packer will market his products along lines of least resistance—least cost-resistance—in the nearest satisfactory market. But does he do this? Some do, and some do not. The volume of business, plant location, operation costs, and extent of advertising have their influences in the problem of marketing.

A given small plant will sell much or all of its goods at home, where the home market has been developed to take his average kind of cut and trim, cure and preparation.

The small independent packer usually will be found doing this very thing successfully, because he is distributing freshly prepared goods with but a few days between his plant and the consumer's table, at fair prices, and at smallest marketing cost. Any surplus product his market will not take advantageously, he naturally looks further afield and sells where he can do best with it.

Big vs. Small Packer.

A given large plant will do what the small plant just mentioned has done, insofar as the local market will consume his goods at fair prices. No further can he judiciously go without sacrificing a living profit. So he requires to go to a field with a moderate to large volume of his product.

Right away this packer is under a big handicap compared with the small packer. He must maintain branch houses beyond his immediate jurisdiction, with their attendant heavy overhead expense.

National advertising has cost much money.

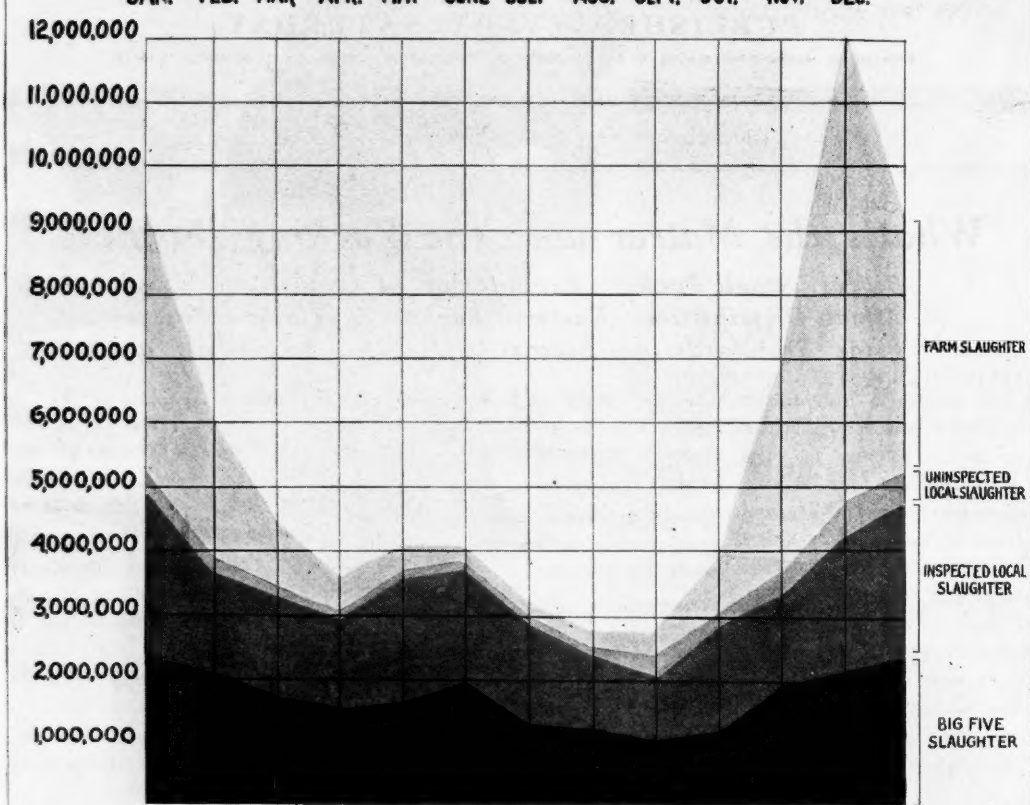
His product is weeks or months between plant and consumer, and much of it, in the natural order of things, must be sold by the branches at cents per pound less than the small local packer gets for his freshly prepared product in the same town where this branch is located.

The big packer has advantages over the small packer in some processes—such as lard, hams and bacon—because of his possibly more elaborate or efficient equipment. But it must not be forgotten that many small plants are well prepared, and do produce the very highest class product in all the principal meat products.

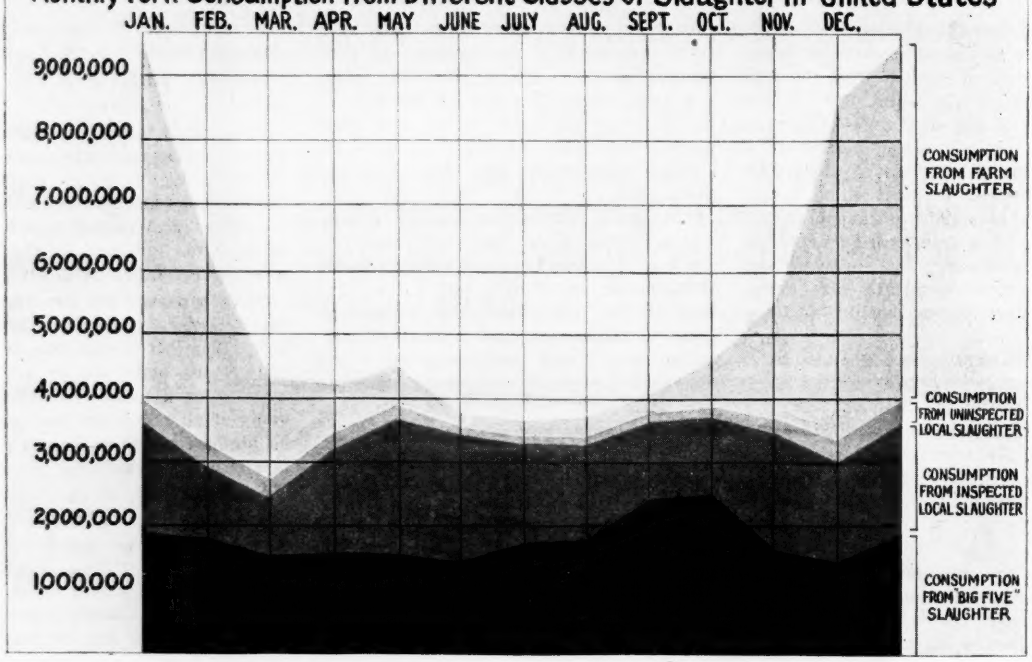
It is impossible to enumerate the multitude of sectional influences that tend to popularize a given brand of product. A Chicago packer, through special advertising or excellent selling effort, may create an unusually favorable impression in the Boston field, and may be experiencing an excellent result there through big sales at

(Continued on page 28.)

Relative Monthly Volume of Different Classes of Hog Slaughter in the United States



Monthly Pork Consumption from Different Classes of Slaughter in United States



(Courtesy Armour's Livestock Bureau.)

MONTHLY HOG KILLING RATES ANALYZED

Sources of Pork Consumption in Each Season of Year

By Edward N. Wentworth, Director Armour's Livestock Bureau.

(EDITOR'S NOTE.—Relative monthly volume of different classes of hog slaughter in the United States and the monthly pork consumption from different classes of slaughter in the United States are among the most fundamental matters in the packing business. In this article, and the chart on the opposite page, which are the result of careful research, Mr. Wentworth shows facts that have never been worked out before and will be of great interest to packers everywhere.)

From the standpoint of the fresh pork and provision trade, it is important to know the sources of the meats and lard coming into monthly consumption. There are three essential elements in hog slaughter that are of varying importance at different seasons of the year. These are federal inspected slaughter, uninspected slaughter and farm slaughter.

The top chart on the opposite page shows the relative roles of each in our pork production, while the following table gives the average condition in this field for the last few years from 1919-22 inclusive. It is needless to say that only inspected slaughter and so-called "big five" slaughter are based on actual figures, the others being based on Department of Agriculture estimates.

Month.	"Big- Five" slaughter.	Other inspected slaughter.	Uninspected local slaughter.	Farm slaughter.
Jan.	2,342,000	2,482,000	385,000	3,912,000
Feb.	2,100,000	1,562,000	250,000	2,188,000
March	1,716,000	1,615,000	165,000	1,012,000
April	1,554,000	1,383,000	122,000	522,000
May	1,642,000	1,938,000	120,000	397,000
June	1,944,000	1,796,000	117,000	206,000
July	1,288,000	1,573,000	110,000	237,000
August	1,216,000	1,174,000	92,000	287,000
Sept.	1,061,000	1,270,000	92,000	343,000
Oct.	1,154,000	1,692,000	162,000	878,000
Nov.	1,890,000	1,459,000	305,000	3,320,000
Dec.	2,138,000	2,056,000	574,000	7,365,000

It is an interesting fact that farm slaughter during the month of December is greater than all other types of slaughter combined.

The second fact of importance with relation to slaughter is the functioning of each type of slaughter as a source of pork consumption. The lower chart on the opposite page presents the facts on this.

It is interesting to observe that in general the consumption curves for local slaughter, both uninspected and inspected, tend to follow the curves for slaughter, while the curve for the consumption of "big five" slaughter is almost the inverse during the summer months of the slaughter curve.

This shows that the national packing industry is the only one of the elements involved in supplying pork that in the broad sense of the word performs more than slaughter for immediate consumption. It is this storage and carrying-over facility that distinguishes the national packing industry as compared to local industries and farm kill.

Hog Grading Reveals Best Bacon Producer

As a result of efforts in hog grading in Canada that have been made during the last few months, some important conclusions have been reached. This system of grading has been used in making very interesting yields. Several of these tests and yields are summarized in a recent study of the subject by the Industrial and Development Council of Canadian Meat Packers.

In part this study is as follows:

Why is the bacon-type hog preferred by meat manufacturers to the plump, full-bodied hog of the same weight? The reasons for this preference do not yet seem to have been clearly apprehended by the majority of producers. This delay in understanding that there are good reasons, not of theorists, but of hard-headed business men who measure results by dollars and cents, is also delaying the proper expansion of the hog industry.

It is clear that hogs weighing alive about 200 pounds may yield a product utterly different. For example take two "Wiltshire sides." One of the "Wiltshire sides" may be almost perfect. It has the right length so that when the ham and shoulder are off the "middle cut" contains the proper length and the side has throughout the nice balance that will make up attractively for retailers. It also has the desired layering of lean-and-fat and the back fat, about one and a quarter inches wide, is even from end to end. This side may be from a "select" hog—properly so called.

A Poor Export Type.

Contrast this with the second side that may be chosen for illustration. The hog was not a "select" in grade but it was chosen to illustrate the points of difference. It might well show the following points: Extreme shortness, heavy back fat, and gross form of ham and shoulder. Each of these faults singly would put the product off the English market for "Wiltshire" bacon.

How much superior the bacon-type hog is in yield of meat to the thick fat hog, was graphically shown during a recent course of instruction in marketing to young farmers at an Ontario packing plant. Two carcasses of hogs of different grades were taken and prepared for the market, each step being seen by and fully explained to the keenly interested young men. The yield or result in meat and waste, was afterwards put into table form for their information.

Two Interesting Yields.

The table was as follows:

Live Weight:	
Bacon type	186 lbs.
Fat type	163 lbs.
Dressed Weight:	
Bacon type	140 lbs.
Fat type	125 lbs.
Trimmings (excluding head and feet):	
Bacon type	12 lbs.
Fat type	22½ lbs.

"Trimmings" are the odds and ends which must be cut off hams, shoulders and "middles" to round them off and generally to shape the meat cuts for the retail trade; they are of very small value when taken off.

Dressing Percentage Important.

The percentage of returns are instructive. The dressed carcass of the fat hog showed a little higher rate than the bacon type, 76½ per cent to 75 per cent, but in every step afterwards the bacon type was superior. For instance, though a bigger hog, the bacon type showed a 12-lb. loss or 8.5 per cent, as against almost twice as much, 22½ lbs., or 18 per cent in the fat hog. In untrimmed loins the percentages were 13.5 for the bacon hog and 12.8 for the fat type; trimmed loins 10.7 per cent for the bacon to only 7.2 per cent for the fat hog.

All through the bacon type was better in its meat yield.

If the first producer does not supply what the ultimate consumer demands, it is illogical to expect the intermediate packer to pay a first-grade price for it.

A summary in the form of a percentage table of the official records at various stockyards since grading was established on October 30 is given on this page. It will be noticed that the whole Dominion only totals about 11.1 per cent.

Compare the Canadian official record to date of 11.1 per cent of "selects" among the hogs marketed with the fact that fully 85 per cent of the Danish hogs grade "select," i. e., suitable for export to Great Britain. One then begins to touch the fringe of our problem.

Official Hog Grading Record.

In the following table are given the percentages of the different grades of hogs as officially graded each week at the five leading stockyards from the introduction of the system on October 30 to December 21, 1922. The figures are taken from the weekly returns issued by the Dominion Department of Agriculture:

Week ending.	Select bacon.	Thick smooth.	Heavies.	Shop hogs.	Lights and feeders.	Others.
Toronto—						
Nov. 9	25.5	58.5	8.6	5.1	.5	1.8
16	27.8	47.8	13.5	8.0	1.6	1.3
23	22.3	55.5	10.5	9.1	1.0	1.6
30	20.5	51.4	16.8	7.9	1.3	2.1
Dec. 7	17.9	54.9	14.1	9.9	1.2	2.0
21	12.9	56.9	12.5	14.3	1.1	2.3
14	17.6	57.7	8.5	12.1	1.5	2.6
Montreal—						
Nov. 9	21.9	28.7	2.3	36.3	4.7	6.1
16	29.5	19.6	3.1	36.5	4.8	6.5
23	18.6	34.5	4.0	32.2	5.4	5.3
Dec. 7	16.7	22.9	2.6	47.2	6.4	4.2
14	15.9	40.7	4.9	31.7	2.9	3.9
21	15.7	37.4	4.9	31.1	6.7	4.2
Winnipeg—						
Nov. 9	13.7	60.7	6.4	2.2	13.4	3.6
16	10.9	60.4	9.4	3.9	11.8	3.6
23	7.6	59.6	8.9	2.8	16.8	4.3
30	11.9	59.0	9.2	2.1	13.8	4.0
Dec. 7	6.7	68.3	6.0	7.3	9.0	2.7
14	5.1	72.0	4.6	3.9	12.0	2.4
21	8.2	69.6	4.5	5.9	9.2	2.6
Calgary—						
Nov. 9	.6	73.1	2.0	22.3	.9	1.1
16	3.5	75.5	3.5	11.0	3.6	2.9
23	7.0	74.8	1.7	12.8	1.2	2.5
30	4.5	67.8	2.9	10.3	11.3	3.2
Dec. 7	4.5	80.9	1.9	5.6	4.8	2.3
14	3.1	77.7	1.0	10.7	5.2	2.3
21	2.1	74.8	1.1	16.3	3.1	2.6
Edmonton—						
Nov. 9	1.5	65.7	1.6	26.6	.8	3.8
16	2.5	71.4	.5	21.5	1.1	3.0
23	2.9	73.4	1.2	16.8	3.0	2.7
30	2.4	58.4	1.0	19.9	15.9	2.4
Dec. 7	2.0	61.0	.3	21.9	11.8	3.0
14	2.2	62.1	.4	31.4	2.0	1.9
21	3.1	62.5	.4	27 9	3.9	2.2

SIXTH OF LIVESTOCK IS IN U. S.

The United States, with only one-sixteenth of the world's population, has one-sixth of the world's livestock, according to the U. S. Department of Agriculture. It has one-half of the world's 9,000,000 mules, one-third of the 169,000,000 swine, one-fifth of the 100,000,000 horses, one-seventh of the 492,000,000 cattle, and one-fourth of the 465,000,000 sheep. As consumers of meat per capita, we stand fourth in the list, with an average of 142 lbs. per person per year. We are exceeded by Argentina with an annual consumption per person of 281 lbs., Australia with 263 lbs., and New Zealand with 213 lbs. Canada follows us closely with 137 lbs. and the United Kingdom with 120. The figures for the United States are the average of the 10 years from 1912 to 1921, while the figures for all other countries are pre-war figures.

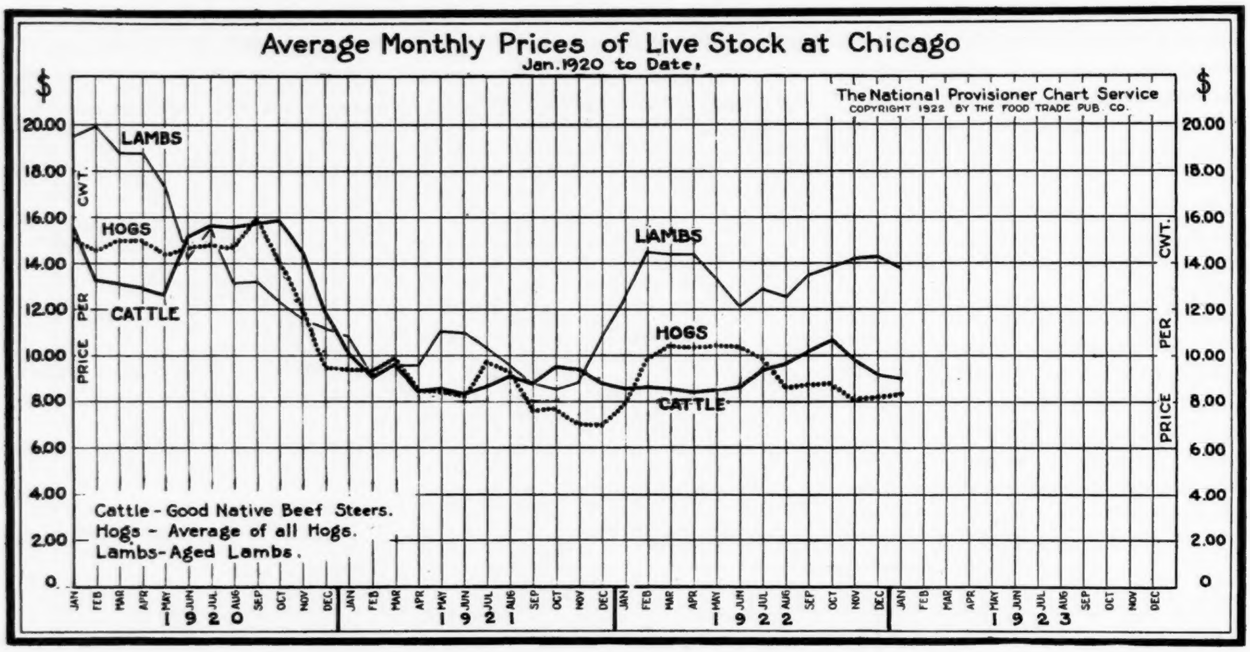
LIVESTOCK OUTGROWS PEOPLE.

A study of the figures from 1850 to 1922, says the United States Department of Agriculture, shows that human population has increased at a greater rate than livestock. The number of hogs in this country varies more from year to year than the number of other domestic animals. Sheep have declined the most. There is increasing difficulty in supplying our population with sufficient meat while maintaining a surplus of meat products for export. The livestock industry acts as a great storage reservoir for surplus grains, grasses and forage crops. No great meat-eating nation has ever suffered famine from crop failure.

Hog Prices Go Up in January, While Cattle and Sheep Go Down

While the average monthly prices of hogs at Chicago for January, 1923, were somewhat higher than for December, the average for cattle decreased slightly and lamb prices also went down. Hogs averaged $8.35 compared with $8.20 for December, and $8.20 for November. Good native beef steers averaged $9.15 for January, 1923, compared with $9.20 for December. Aged lambs averaged $13.90 during January and $14.20 for December.

A comparison that is worth while can be made by studying this chart together with the companion chart on livestock receipts for the month of January and for a period extending back several years. Pre-war comparisons are made by means of a set of bar tables under the charts.



The figures on which this chart is based are taken from the official records of THE NATIONAL PROVISIONER. Careful study of this chart is of advantage to those who find it useful. A mere glance does not always tell everything.

Livestock Prices at Chicago for January Compared to Six-Year Pre-War Average

Showing percentage of prices for January, 1923, 1922, 1921, and 1920, to the average of January during the six years, 1909 to 1914:

GOOD NATIVE BEEF STEERS.

HOGS—ALL GRADES.

LAMBS—AGED.

FILMING U. S. PORK ABROAD.

The American pork industry, from the farrowing house to the Atlantic liner that takes the product abroad, is pictured in a new film prepared by the U. S. Department of Agriculture for use in popularizing American pork in foreign lands. This picture, entitled "Behind the Breakfast Plate," includes scenes illustrating nearly all phases of the industry, but stress is laid upon the handling of those products that enter into the export trade, such as bacon in the cuts known as "Wiltshires" and "Cumberlands."

LIVESTOCK RECEIPTS COMPARED.

The actual figures of livestock receipts on which THE NATIONAL PROVISIONER'S chart is based are as follows, statistics being those of the official market authorities.

Monthly receipts of cattle and calves at seven markets:

	Average 1909-1914.	1921.	1922.	1923.
January	733,833	935,828	898,630	1,068,575
February	584,833	665,321	781,004	....
March	649,667	882,092	880,815	....
April	590,000	752,900	744,789	....
May	604,667	780,848	950,352	....
June	643,167	832,776	942,420	....
July	673,833	664,688	811,217	....
August	864,333	1,061,122	1,033,982	....
September	1,060,167	1,064,959	1,306,252	....
October	1,151,000	1,287,756	1,388,511	....
November	859,500	1,019,607	1,440,675	....
December	740,667	736,158	998,000	....

The markets included are Chicago, Kansas City, Omaha, St. Louis, St. Joseph, St. Paul and Sioux City.

Monthly receipts of hogs at eleven markets:

	Average 1909-1914.	1921.	1922.	1923.
January	2,558,000	3,355,000	2,886,000	3,652,643
February	2,153,000	2,850,000	2,373,000	....
March	2,001,500	2,266,000	2,211,000	....
April	1,833,000	2,197,000	1,921,000	....
May	2,091,000	2,320,000	2,550,000	....
June	2,227,000	2,565,000	2,750,000	....
July	1,844,000	1,960,000	2,252,000	....
August	1,580,000	1,879,000	2,100,000	....
September	1,523,000	1,746,000	1,959,000	....
October	1,963,000	2,100,000	2,383,000	....
November	2,245,000	2,554,000	2,888,000	....
December	2,625,500	2,092,000	3,448,000	....

The markets included are Chicago, Kansas City, Omaha, St. Louis, St. Joseph, St. Paul, Sioux City, Indianapolis, Cleveland, Buffalo, Pittsburgh.

Monthly receipts of sheep at eight markets:

	Average 1909-1914.	1921.	1922.	1923.
January	959,833	1,045,145	1,049,108	1,073,680
February	839,667	934,296	830,777	....
March	890,500	1,112,694	904,281	....
April	788,500	990,410	680,863	....
May	732,333	873,515	793,792	....
June	755,000	845,252	769,657	....
July	855,000	793,600	812,754	....
August	1,170,166	1,353,877	933,144	....
September	1,866,166	1,539,322	1,160,246	....
October	2,086,333	1,726,319	1,813,594	....
November	1,417,333	1,142,117	1,280,155	....
December	976,667	865,841	844,000	....

The markets included are Chicago, Kansas City, Omaha, St. Louis, St. Joseph, St. Paul, Sioux City, Denver.

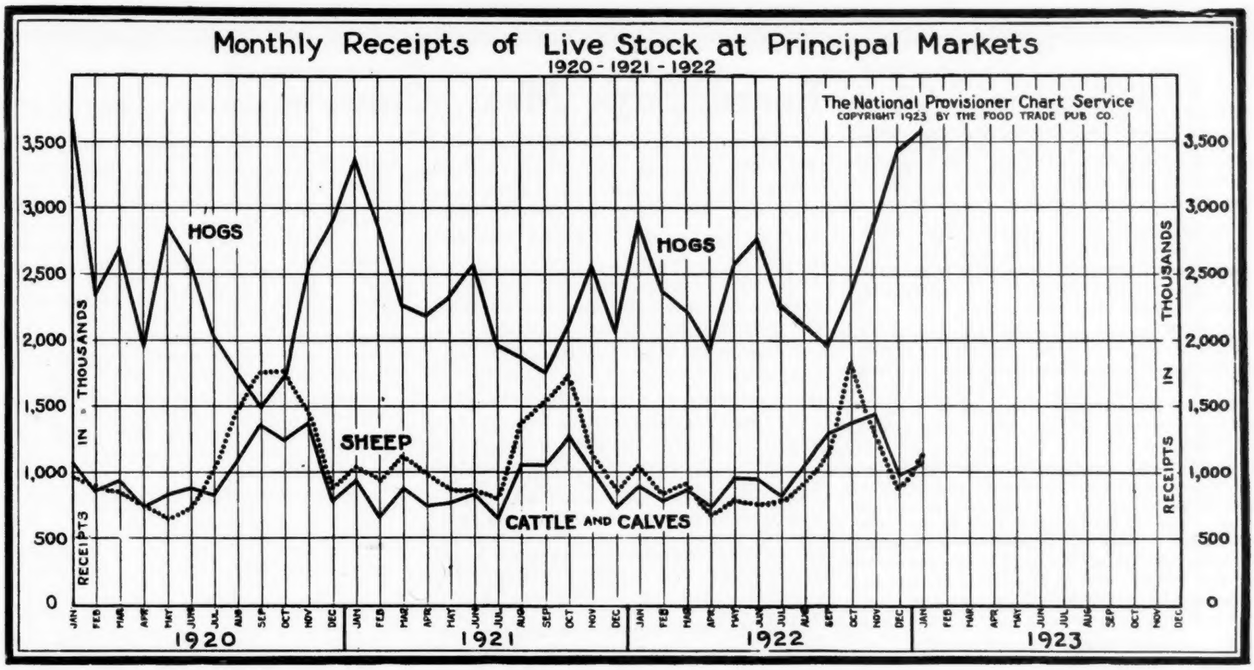
Sheep and Hog Receipts in January Biggest in Years

This week's chart of THE NATIONAL PROVISIONER Market Chart Service—which includes livestock and meat production and prices, by-products prices and cold storage stocks—shows the receipts for January, 1923, compared with those for the same month of preceding years. A comparison with pre-war periods is made in a set of bar tables below the chart.

Hog receipts continue to increase. For January, 1923, the total was nearly that of January, 1920, and is very much higher than the average for January from 1909-1914. This large supply is what has been expected in line with the estimates of the U. S. Department of Agriculture.

The receipts of cattle and sheep have turned upward in accordance with the usual trend at this season. The striking feature of the curve is that the turn has been carried higher for this past January than for some years.

The interesting relation between the prices of livestock during January and the receipts is seen in the companion chart on livestock prices. For one thing the price of hogs increased, although the receipts also shot up.



This chart is based on actual receipts as officially reported, as follows:
CATTLE AND CALVES—Seven markets: Chicago, Kansas City, Omaha, St. Louis, St. Joseph, St. Paul and Sioux City.
HOGS—Eleven markets: Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City, St. Paul, Indianapolis, Cleveland, Buffalo and Pittsburgh.
SHEEP—Eight markets: Chicago, Kansas City, Omaha, St. Louis, St. Joseph, St. Paul, Sioux City and Denver.

MEAT SUPPLIES IN JANUARY.

Receipts of livestock at eight leading livestock markets for the month of January, 1923, with comparisons, are officially reported as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	267,015	64,397	999,949	358,103
Kansas City	201,462	34,259	352,286	145,799
Omaha	148,633	9,375	367,985	246,458
St. Louis	74,640	24,038	453,481	31,955
St. Paul	56,432	44,389	375,467	36,876
St. Joseph	53,384	7,728	266,189	100,952
Wichita	30,544	6,262	54,763	2,050
Denver	53,389	7,161	56,314	128,273
Total Jan., '23	885,499	197,609	2,924,434	1,050,466
Total Jan., '22	755,403	158,491	2,317,749	1,026,957

Slaughters at eight leading centers for the month of January, 1923, are reported as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	184,203	57,345	664,123	242,660
Kansas City	94,599	27,250	275,899	107,808
Omaha	96,451	4,051	314,885	171,811
St. Louis	35,518	5,890	169,019	17,794
St. Paul	28,791	44,534	292,075	22,763
St. Joseph	34,383	6,897	217,699	82,246
Wichita	6,982	3,552	50,245	1,738
Denver	10,238	1,175	46,583	16,157
Total Jan., '23	491,165	150,694	2,030,528	662,977
Total Jan., '22	393,217	116,127	1,370,235	558,147

JAN. HOG WEIGHT COMPARISONS.

Average hog weights for the month of January, 1923, at leading livestock markets, with comparisons, are reported as follows:

	Jan., 1923, lbs.	Jan., 1922, lbs.
Chicago	235	229
Kansas City	195	210
Omaha	239	235
St. Louis	...	...
St. Paul	221	217
St. Joseph	235	238
Wichita	204	217
Denver	205	217

Livestock Receipts for January Compared to Six-Year Pre-War Average

Showing percentage of receipts for January, 1923, 1922, 1921, and 1920, to the average of January of the six years, 1909 to 1914 (hogs 1911-1914).

CATTLE AND CALVES AT 7 MARKETS.

	Per Cent of 1909-14 Avg.
January, 1923	145.64
January, 1922	122.5
January, 1921	127.5
January, 1920	147.2
January, av. 1909-14	100

HOGS AT 11 MARKETS.

January, 1923	142.78
January, 1922	112.8
January, 1921	131
January, 1920	143.5
January, av. 1909-14	100

SHEEP AT 8 MARKETS.

January, 1923	111.8
January, 1922	109.3
January, 1921	108.9
January, 1920	100.9
January, av. 1909-14	100

Prices Low But January Meat Trade Steady

The meat trade during January and at the present time has been marked by the continuance of the low wholesale prices for beef, pork, and veal which have prevailed for several weeks, according to the Department of Education and Research of the Institute of American Meat Packers.

Pork loins, which declined during November approximately 25 per cent at wholesale, and from 10 to 15 per cent further during December, are selling at about the same price now as they did at the end of December. The wholesale prices of fresh pork shoulder, which have been at low levels for several weeks, also changed little during the month. Butts advanced slightly, but still are selling at wholesale at "bargain" prices. Smoked meats also are relatively low in price. Bacon prices have declined slightly, but ham prices have been about stationary.

Carcass beef prices remain close to the levels which prevailed at this period in 1913, meat from prime steers being slightly higher and beef from cows being slightly lower than at that time.

The market, for the most part, has been oversupplied with beef and pork, particularly the latter. Heavy storms in New England and the East blocked traffic to some extent and tended to cause congestion in several of the large consuming centers.

Despite the oversupply of meat and the prevalence of low wholesale prices, livestock prices have remained relatively high. This is particularly true in the case of hogs. Many packers report that throughout the entire month the products of the whole dressed hog have, in the aggregate, been marketed at less than the present cost.

Export Trade Rather Small.

Foreign trade during the month undoubtedly was affected somewhat by the unsettled European conditions, for it was of rather small proportions. It is true that some large shipments of products were made, but most of this represented no new business, but merely the fulfillment of contracts previously made.

There was a fairly good trade in lard with the Continental countries, especially Germany, but there was little demand for meats, with the possible exception of fat backs.

The English market declined substantially, partly on account of the heavy production of Danish pork, most of which went to England. The present market in England on some cuts is from one and a half to three cents per pound below the price at which they can be made in this country.

The domestic trade for the month as a whole was fair, although the supply of pork was somewhat in excess of the demand and prices were low. During the last half of the month the trade fell off considerably. Prices were especially low in New York, Boston, and Philadelphia, where the oversupply seemed to be noticeable.

Lard continued in good demand, although some companies reported a slight decrease in the trade toward the end of the month.

The smoked meat business was good, but, as was the case with other meats, wholesale prices were relatively low. The bacon trade decreased somewhat and prices declined slightly.

The demand from the South for dry salt meats slackened somewhat.

Stocks, with the exception of lard, increased considerably during the month. Stocks are particularly heavy, as compared with the last year, in the case of hams, skinned hams, picnics, and sweet pickled bellies.

Hog receipts at seven leading markets were considerably larger than during January a year ago, and also larger than during December. Yet, despite these relatively large receipts, and other factors such as low product prices and the probabilities of increased supplies later in the season hog prices at Chicago remained above eight cents per pound.

Dressed Beef Market Strong.

Receipts of cattle, consisting mostly of short fed stock of rather medium quality, were comparatively light during most of the month. Prices on all kinds of cattle were very strong during the first two weeks, broke sharply during the third week, under the pressure of heavier receipts, and recovered slightly during the last part of the month. Prices of good quality heavy steers held up the best.

Shippers were rather active throughout the month.

The dressed beef markets were somewhat strong and higher early in the month but slowed down, with lower prices during the last half. The supply of beef, especially toward the close of the month and in New England and the East, was larger than the demand could assimilate.

The hide business was active, with a tendency toward higher prices. Stocks are sold well up to production.

(Continued on page 28.)

Board Says Meat Consumption Declines

A careful analysis of official figures on the consumption of meat in this country shows that consumption per capita is not increasing, according to a recent statement of the National Livestock and Meat Board. The rate of decrease, however, seems to have been checked somewhat. If efforts to promote and maintain a correct understanding of the food value of meat are slackened even momentarily, much ground can be lost quickly that can be recovered only with great difficulty.

In 1900, consumption per capita was 181.5 pounds. During 1921, the last year for which complete figures are available, it was 156.2 pounds. The year of lowest meat consumption per capita was 1917, a war year, in which we were urged to go without meat whenever possible so that the soldiers abroad might have a full meat ration. This naturally resulted in an abnormally low consumption in this country.

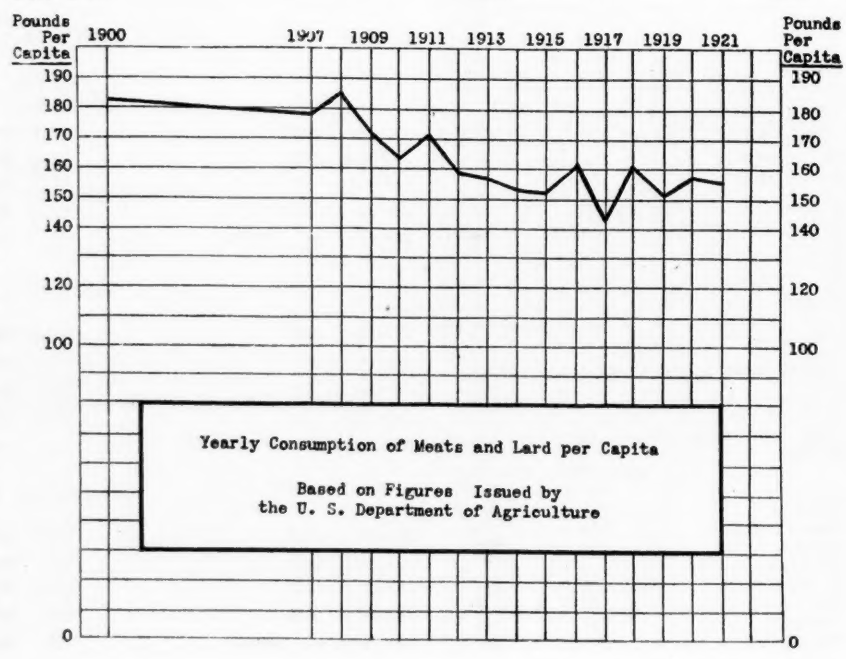
In 1918, following the campaign to increase pork consumption, the supply of meat was large, and consumption increased considerably. In 1919, consumption decreased again. In 1920, it gained about seven pounds per capita, but declined in 1921, and also declined substantially during 1922, according to the most recent figures from the U. S. Bureau of Animal Industry on the consumption of meat produced under Federal inspection—those for the nine months ending with September.

That the trend of meat consumption is not upward also is evident from the fact that the average consumption per capita for the four years which follow 1917, an abnormal year, was virtually the same as the average for the four years which preceded 1917. This comparison does not include the year 1922, for which complete figures are not available, but during which, according to figures for nine months, the consumption of Federally inspected meat alone has decreased about two pounds per capita, as compared with 1921.

The accompanying graph and tables tell the story. There are no accurate figures available between 1900, the census year, and 1907, the year Federal meat inspection was inaugurated.

Yearly Consumption of Meats and Lard Per Capita.

	Pounds.
1900	181.5
1907	179.9
1908	185.2
1909	170.6
1910	163.0
1911	170.2
1912	159.1
1913	157.6
1914	153.0
1915	152.2
1916	160.6
1917	143.5
1918	160.2
1919	150.9
1920	157.1
1921	156.2



Yearly Consumption of Meats and Lard per Capita

Based on Figures Issued by the U. S. Department of Agriculture

TRADE GLEANINGS

J. C. Cobleigh has started a new packing plant at Bartlesville, Okla.

There is a slaughterhouse to be erected shortly by the Central Meat Market at Clovis, Cal.

Plans are under way for the erection of a new packing plant at Elkhart, Ind., to cost about $100,000.

The Stowers Pork Packing & Provision Co., 56 Green place, Scranton, Pa., is considering several extensions.

The directors of the Acme Packing Co., Chicago, were re-elected at the recent annual meeting of the stockholders.

The rendering plant at Red Oak, Ia., has been leased by Marion Nixon who will have it in active operation shortly.

The Burckhardt Meat and Packing Co., 1513 Blake street, Denver, Colo., recently sustained a loss of about $20,000 from fire.

The Independent Packing Co., Mitchell, S. D., has been organized by A. J. Harmion, Arthur Gifford and Jack Coughlin with a capital of $50,000.

The Sullivan Packing Company, of Detroit, Mich., has declared its usual quarterly dividend of 2 per cent on the preferred stock of the company, payable February 1, 1923, to stockholders of record January 21, 1923.

The Home Packing Company, Toledo, O., has been organized with the following principal stockholders: Phillip Provo, August Schmidt, Dan Starsky and Alfred Meyers. The Albert Ruedy Packing Company plant has been purchased, and the property will be taken over March 1.

The American Packing and Provision Co. is the new name of the Ogden Packing and Provision Co., Ogden, Utah, which was reorganized recently. The new company reports that business is opening in good shape. James Brennan, general manager of the company, was largely instrumental in effecting the reorganization and in developing the interests of the company. A bond issue of $600,000 was approved at the recent stockholders' meeting.

PACKER PROBLEMS DISCUSSED.

(Continued from page 21)

good prices, while another large Western packer—intent on breaking into this field—has spent a pile of money in an unsuccessful marketing effort. He may still persist, or give it up as a bad job, with a big dent in the company's purse as the cost.

Getting Together on the Solution.

From what has been said here, it can be readily seen that if the packer with branch houses fails to cut or ship adequate volumes to the branches, the overhead of these rise proportionately. There have been several periods of months' duration in the past two years when no big packer could see any profit in cutting, and has slowed down accordingly, with the overhead costs—local and afield—increased largely.

Meantime, the increased number of smaller packers have seen fit to actually take the livestock coming to market, even if these could only see a small margin of profit, but still a profit, for reasons above stated.

The only real solution would seem to be some standardizing of selling prices by the packing industry. And the question is, can and may such a thing be done?

Respectfully yours,
NEW YORK PACKER.

LOOK BEFORE LOADING LIVESTOCK.

Inspection of 700 arriving cars of livestock at 7 of the large markets by supervisors of the Packers and Stockyards Administration of the U. S. Department of Agriculture, has shown that shippers would do well to make careful examination of cars before loading them. The railroads maintain satisfactory car-inspection service at the large markets, but not all cars sent to country shipping points have moved directly from the terminals. As a consequence many cars have defects that may cripple animals or even cause their death. Of the cars inspected in this investigation 7 had holes in the floors, 91 had projecting nails in the walls, and 88 had cleats that might, and probably did, cause bad bruises. Eighty-two of the cars were without bedding, a large factor in the safety and comfort of animals in transit.

No matter who is responsible for the condition of cars, it is to the interest of the shipper always to make an inspection of his own, and most certainly it is up to him to see that the right kind of bedding is provided. Frequently, partitions are used in stock cars, and because of this a careful examination must be made for projecting nails and cleats that may have been left when these partitions were removed. The floor is the most important part of the car. It should be gone over thoroughly and any holes patched. Doors must be in good repair and, when the cattle or other livestock are loaded, securely fastened.

Last year at one Middle Western market 1,700 cattle and more than 2,000 hogs were found crippled in cars. In December more than 1,000 crippled hogs were received at one of the Eastern markets. These numbers are small in comparison with total receipts, but they looked mighty large to the shippers who owned the animals.

AUSTRIA CUTS OUT U. S. MEATS.

Large American sales of meats in Austria have fallen off to a point where canned corn beef is about the only American meat that finds a favorable market in that country. This condition is due to the increasing imports of meat from Jugoslavia at such prices that the American products cannot compete. Sales of American lard have also decreased considerably, although Austria still provides a favorable market at the present time for this and other fats.

JANUARY MEAT TRADE REVIEW.

(Continued from page 26)

Receipts of sheep and lambs were about normal for this season, but more liberal than during December.

The market was weak and closed considerably lower, except on feeders, which were strong during the whole month, and closed relatively higher than at the beginning.

The Eastern dressed lamb market showed considerable weakness toward the close of the month.

The wool market was very active, with higher prices prevailing. The surplus stocks are being reduced rapidly and mills generally are reported busy.

THE
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Problems for Meat Producers

At the recent meeting of the twenty-sixth annual convention of the American National Livestock Association at Los Angeles many important and far reaching issues and problems were brought before the livestock and meat industry of the country that merit able deliberation. Wise solutions and recommendations are always looked for from this nation-wide body.

Among the problems are the pending bills in Congress on agricultural credits, regarding the details of which there is much difference of opinion. Transportation legislation and plans are also matters of wide interest which demand action. This transportation field includes such subjects as reasonable distance rates on livestock over one or more lines; general reduction in freight rates on livestock, and railroad service.

In a slightly different field there are problems of livestock commission charges at central markets, the work of the National Livestock and Meat Board, and federal statistics regarding supplies of livestock.

All these are but a few of the many things that are worthy of discussion at this time. But they indicate that the field is wide and that there is a great opportunity for the meat producers of the country to adopt constructive measures on many matters of public policy.

Check Meat Eating Decrease

There is a great deal of interest being shown these days in the matter of actual meat consumption. Packers and others want to know the facts. But the facts are hard to establish. And even with the facts two recent estimates vary somewhat in their interpretation of them.

For example, a short time ago in December the Foodstuffs Division of the U. S. Department of Commerce stated that for the past seven years the total consumption of meat and the per capita consumption of meat had shown an upward trend.

Since then an independent estimate made by The National Livestock and Meat Board, in analyzing the official figures of consumption of meat, is to the effect that consumption of meat is not increasing. However, the statement concedes that the rate of decrease seems to have been checked somewhat.

The fundamental matter in all this is not the question as to whether the consumption of meat has increased for the last year or two. The vital importance lies in the permanent trend of meat consumption.

While the figures for the years since the war do seem to indicate an increase in meat eating, there seems to be a slight decline in the past year 1921, according to The National Livestock and Meat Board. And certainly, compared with the normal years before the war the per capita consumption has not increased, but on the other hand has decreased.

The situation seems to be this: That whether the consumption has actually decreased or increased in the last year or so, the per capita consumption of meat from the point of view of the packing industry leaves much to be desired. The fine efforts that have been made by the meat industry with the Institute of American Meat Packers, together with the National Association of Meat Councils and local meat councils, have done a great deal for the cause of meat. But "if efforts to promote and maintain a correct understanding of the food value of meat are slackened even momentarily, much ground can be lost quickly that can be recovered only with great difficulty."

Eliminating the Tank House

Packinghouse processes are undergoing remarkable changes in these days. For this is a time of evolution in processes that is resulting in better products at less expense. No more striking illustration of this fact of evolution is to be noted than a new method known as the Harding continuous system of dry cooking which was described in a recent issue of THE NATIONAL PROVISIONER.

The wide reaching character of this new system, according to its initiator, Myrick D. Harding, the well known superintendent of the Armour plant at Chicago, lies in the fact that it may bring about the actual elimination of the tank house.

In brief, it proposes to substitute a cooker, a percolator and an expeller press for the present tank house equipment. It aims to eliminate low grade greases and tankage, and to produce only first grade tallow or grease, and a crackling for stock food high in protein content.

A very important element to the packer as well as the general public is the claim that the new Harding system of dry cooking will do away with odors and yield high grade products at low cost. And a beef and hog cook room may replace the tank house.

Great interest has been aroused by this article and there have been many requests for it. THE NATIONAL PROVISIONER has had the article reprinted separately and will be glad to send copies to all its readers who write for them as long as the supply lasts.

PRACTICAL POINTS FOR THE TRADE

Making Fresh Pork Sausage

A sausage-maker in Ohio writes for formulas and operating directions on several varieties of sausage. He says:

Editor The National Provisioner:

We would be very much pleased if you would send us recipes for making fresh pork sausage, smoked sausage, weinerwurst and liver pudding.

The sausage chapter of "The Packers' Encyclopedia" contains recipes and operating directions on all these and many more varieties of sausage.

Taking pork sausage first: On pages 149 and 150 of "The Packers' Encyclopedia" are given formulas for several varieties of this product, depending on the trade requirements. These should be studied and tried, as one may suit the trade of this inquirer better than another.

In addition, the following formula is given, with directions for handling:

Pure Pork Sausage.

Meat:

100 per cent strictly fresh regular pork trimmings to run about 60 per cent lean and 40 per cent fat.

Spices:

5 oz. ground white pepper.
1 oz. pimento.
2 oz. rubbed sage.
2 oz. nitrate of soda or saltpeter.
4 oz. granulated sugar.
2 lb. 12 oz. salt.
Cereal is optional.

Method of Handling.—Carefully inspect the regular pork trimmings to see that they are strictly fresh. It is advisable to retrim, removing blood clots, gristle and hair. Be sure that trimmings carry the proportions of lean and fat as specified.

Grind the trimmings through 5/32-inch plate of Enterprise hasher. If you have a mixer that will accommodate 600 lbs. of pork trimmings, weigh off accordingly and put in mixer, adding spices and ice cold water. Mix for about 5 minutes, so that spices and water are evenly distributed through the meat, and deliver to stuffing machine, and have stuffed in medium hog casings, linking in double links, 3½ inches in length, knotting ends of casings to prevent meat from dropping on truck or floor. Trim off all scrap ends of casings on the outside of knot.

Stuffing bench should be provided with a pan to accommodate scrap meat and another pan for scrap casings. But do not, under any circumstances, mix the two together. This is very frequently done by careless workmen. The scrap meat on the bench must be handled promptly and mixed with meat stock in truck, and not allowed to remain on the bench indefinitely to deteriorate. This is one of the common mistakes made by sausage-makers.

Carefully puncture the casings to prevent air pockets between the casings and the meat.

The sausage must be hung on trucks promptly as linked. When truck is filled to capacity, run under an overhead cold water spray and let the spray run for several minutes, to thoroughly remove grease and sediments on outside of casings. If not equipped with cold water spray, then shower the product with cold water, using pails.

Then deliver the product to the sausage hanging cooler at 34° to 36° temperature if possible. The cooler should be provided with plenty of cold air circulation. If not equipped in this manner, it would be advisable to install an electric fan, so that the outside of the casing will thoroughly dry off while chilling.

Sausage should remain in the cooler for at least 12 hours before shipment is made, but for home consumption it can be handled more promptly.

Formula and directions for making Frankfort sausage were given in the January 20 issue of the NATIONAL PROVISIONER. Information on Wienerwurst and liver sausage will appear on this page in an early issue.

Questions and Comments

Questions on any subject affecting packinghouse operation, sausage-making, curing, by-products, etc., may be submitted to THE NATIONAL PROVISIONER, and they will be answered as fully and speedily as possible. Tell us your troubles!

Comment and criticism on any advice appearing on this page are invited. Perhaps you have a better method to suggest, or you may add something that has been omitted. Address Editor, THE NATIONAL PROVISIONER, Old Colony Building, Chicago, Ill.

NEW MEAT INSPECTION ORDER.

A circular letter, No. 1161, to inspectors in charge of meat inspection and proprietors and operators of official establishments, has been issued by Dr. J. R. Mohler, chief of the Bureau, as follows:

You are advised that B. A. I. Order 211 (revised), Regulations Governing the Meat Inspection of the United States Department of Agriculture, has been amended by Amendment 1 to said order, effective February 1, 1923. The purpose of the amendment is to designate the Imported Meat Act as Paragraph 706 of the Act approved September 21, 1922, in lieu of Paragraph 545 of the Act approved October 3, 1913, which has been superseded; also to publish Paragraph 706 of the Act of September 21, 1922, as the "Imported Meat Act" in lieu of the extract from the Act of October 3, 1913, which has become obsolete.

In addition to the foregoing, Regulation 16, Section 2, Paragraph 6, has been amended to read as follows:

"Any meat or product of such character or so small that it cannot be marked with a brand, and which has been inspected and passed, but does not bear the inspection legend, may be removed from an official establishment for local or interstate transportation in closed containers bearing the inspection legend and such other marks as are required by these regulations, or in open containers bearing the inspection legend applied by means of a domestic meat label or trade label: Provided, That upon removal from such closed or open containers the meat or product may not be further transported in interstate or foreign commerce unless reinspected by a Bureau employee and packed under his supervision in a container or containers bearing the inspection legend and such other marks as are required by these regulations."

The amendment of Regulation 16, Section 2, Paragraph 6, is for the purpose of prohibiting the removal from official establishments of any meat or product which does not bear the marks of inspection either on the meat or the container thereof. This is in harmony with the other provisions of the Regulations which require all meat and products or the containers thereof to be marked irrespective of destination. The amendment permits the removal from official establishments of any meat or product of such character or so small that it cannot be marked with a brand, when such meat or product is placed in open containers. The only change from the previous regulation is the requirement that the open containers such as boxes, barrels or baskets, of any size, shall bear domestic meat labels or trade labels, and this amply provides for deliveries from official establishments in such labeled containers which may be repeatedly utilized for that purpose.

What is the emulsion method of preparing sausage meats to increase binding qualities? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

Quick Sale Dry Sausage

Every packer is not equipped to make dry sausage which he may hold for any length of time. But almost any packer or sausage maker can turn out dry sausage for quick sale if he knows how to do it. This is also an advantage to those who have surplus materials to dispose of.

A small packer recently wrote as follows:

Editor The National Provisioner:

We are not equipped with dry rooms to manufacture a summer sausage of high grade quality. But we have a considerable surplus of beef offal, and we find there is a very good demand in our territory for what is known as a popular-price Cervelat stuffed in beef casings, and which is shipped within a few days after smoking.

Could you give us a formula and method of handling for this product?

The general rule is that the higher the quality the greater the profit in the sausage business. This is a good rule to follow. Yet there is a trade demand among certain classes for a less expensive product, particularly in certain kinds of summer sausage, and this demand must be met with a wholesome product at a reasonable cost.

Following is a formula for such a grade of summer sausage:

Cervelat Sausage (B. C.).

Meats:

50 lbs. beef trimmings.
10 lbs. beef cheeks.
20 lbs. beef hearts.
10 lbs. ox lips.
10 lbs. fat pork trimmings or S. P. ham fat.

100 lbs.

Pork trimmings must be strictly 100 per cent fat, free from lean, muscle or tissue.

Spices:

3 lb. 10 oz. salt.
10 oz. sugar, granulated.
8 oz. black pepper.
4 oz. nitrate of soda or saltpetre.

Method of Handling.—Grind beef trimmings and hearts through 7/64-in. plate of hasher. Grind beef cheeks and ox lips through 7/64-in. plate twice. Grind pork trimmings or S. P. ham fat through ⅛-in. plate of hasher once.

Put meats altogether in mixer, add seasoning, and mix for about six minutes. Then put in cooler at a temperature of 36° to 38° F., spreading on shelves in layers of about 8 inches thick. Knead meat on the shelves by hand, to make it compact and exclude the air.

If there is any condensation in the cooler, then the meat should be covered with oil paper. Allow the meat to cure for about 48 hours on shelves in this manner. Then remove from shelves and put through mixer for about two minutes. Then put through the stuffing machine. Strict care must be taken in filling stuffer so as to avoid air pockets.

Stuffing.—Stuff in narrow to medium beef middles (select casings), wide ends to be thrown out. Stuff casings to full capacity in order to avoid shriveling of product.

When casings break in stuffing, the meat is to be put back in trucks and mixed thoroughly with other meat before putting back in the machine again.

After stuffing, put in cooler and hang over night, or about 24 hours. Then dip in brine (100 degree strength) at a temperature of 200° F. One stick is to be taken at a time and held in hot brine for about 3 seconds.

Smoking.—Then put in smoke house and smoke, using hardwood sawdust, at a temperature of 75° to 80° F. For about 36 hours use a slow cold smoke with ventilators closed, then temperature is to be gradually raised to 90° or 100° for about 6 hours, or until product is firm and shows good color.

Then take out of smoke house and hang close together on trucks, or bank in manufacturing room or natural temperatures where it will not be subject to draught, which will cause product to wrinkle. Allow to hang for about 24 hours before shipping.

TELL OF MARGARIN PURITY.

The Institute of Margarin Manufacturers, through J. S. Abbott, secretary, has recently issued its bulletin No. 4, entitled "Oleomargarine: Its Purity, Wholesomeness and Economic Importance." The purpose of the bulletin is "to set forth the fact that oleomargarine, also called margarin and margarine, is a clean, pure and wholesome article of food, and that it is scientifically made of the food products of American agriculture under government supervision. It therefore has a rightful place in our diet as well as in our economic system."

The bulletin describes the manufacture, use, and so on, of oleomargarine, and includes tables showing the identity and amounts of various materials used in making the product, the digestibility and energy value of edible fats, and the number of oleomargarine factories, per capita consumption, and the production of the product in the most important countries of the world in various years.

Quoting the United States Department of Agriculture on the importance of fatty foodstuffs in the diet, the institute's bulletin says:

An abundant supply of fat is of major importance in the consideration of nutrition, whether of the individual, or the nation. Not only are fats wholesome, palatable, and most useful in cooking, but many also carry fat-soluble vitimin A.

An adequate national food policy therefore requires that an abundant fat supply be maintained during peace times as well as during war, and there is justification for the efforts made to find new sources of food fats and to make better use of those we now have.


BROOKLYN RETAIL BUTCHERS CORPORATION
HENSCHIEN & McLAREN ARCHITECTS

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces. pork and beef by the barrel or tierce and hogs by the hundredweight.

Hog Movement Large—Prices Firm—Exports Liberal—Stocks Gain Moderately.

The developments in the provision market during the past week have accentuated the conditions which had previously prevailed. Prices of hogs made further moderate gains, and were higher than the preceding week, with the figures the last few days showing maintained firmness. Cattle on the other hand had been under pressure, and declined to the lowest average for the year since May, 1922. The average price of sheep and lambs has been fairly well maintained, and there has been a steady demand for all kinds of livestock.

The comparative prices at Chicago for the past week, compared with the preceding week, follow:

	Hogs.	Cattle.	Sheep.	Lambs.
Last week	$ 8.25	$ 8.80	$ 7.50	$13.90
Previous week	8.15	9.15	7.60	13.90
Cor. week, 1922	9.05	7.25	6.95	13.25
Cor. week, 1921	9.45	7.70	4.25	9.35
Cor. week, 1920	14.75	13.30	13.00	19.55
Cor. week, 1919	17.60	16.45	10.55	16.70
Cor. week, 1918	16.70	11.85	12.85	17.00
Cor. week, 1917	12.30	10.50	11.10	14.30
Cor. weke, 1916	8.20	8.05	7.65	10.95
Cor. weke, 1915	6.75	7.40	6.25	8.40
Cor. week, 1914	8.65	8.25	5.65	7.55
Cor. week, 1913	8.22	8.15	5.90	8.75
Av. 1913 to 1922	$11.65	$9.90	$8.40	$12.60

Big Livestock Slaughters.

The movement of live hogs for the past week at the seven leading points were 637,000, against 489,000 last year, and cattle 180,000, against 158,000. The packing of hogs continues large with the gain about 3,500,000 hogs so far this year, compared with last year, dating the movement figures from November 1st.

The inspected slaughter for December showed a total of 5,201,000 hogs, against 3,806,000 hogs last year, and the twelve months' total was 43,103,000, against 38,982,000 hogs a year ago. The slaughter of cattle was 779,000 in December, an increase of 193,000 over last year, with sheep showing a total of 858,000, a decrease of 31,000.

The twelve months' totals compare as follows:

	1922.	1921.
Hogs	43,103,629	38,982,356
Cattle	8,677,807	7,608,280
Calves	4,181,569	3,807,568
Sheep	10,928,941	13,004,905

The increase in number of hogs killed gave in round figures an increase of 700,000,000 lbs. of product over last year, while the increase in cattle was equal to about 500,000,000 lbs., offset by a decrease in lamb and mutton of the equivalent of 2,016,000 head.

The movement and distribution of livestock for the past year at the sixty-eight leading markets showed an increase in receipts of cattle and calves of 3,230,244 over last year, an increase in the local slaughter of 1,357,628. The total for the year 1922 of 23,278,038 was 1 per cent larger than the average for the past five years. In hogs, the movement was relatively much larger. The receipts for the year were 44,067,489, an increase over the preceding year of 2,966,500, and an increase over the five-year average, 1,948,288. The receipts of sheep decreased for the year 2,188,000, and decreased 519,000 from the five-year average.

Exports Continue Important.

The exports continue to be a very important factor in the market situation. During the past week the total was 33,835,000 lbs. of lard and 21,201,000 lbs. of meats. In two weeks the exports of lard have been 70,000,000 lbs., and meats 47,000,000 lbs. During the past five weeks the exports of lard have amounted to about 151,000,000 lbs., or the product of more than 4,000,000 hogs.

This enormous outward movement explains why the stocks of lard at the principal accumulating centers are only 19,000,000 lbs., or only about one-half of the recent average weekly exports. The figures for the total stocks compare with only 28,000,000 lbs. last year, when the exports were much lighter.

Why Stocks Are Down.

The packing of hogs the past three months has increased about 3,500,000 hogs over last year, or roughly should have made an increase in product stocks over last year of about 500,000,000 lbs. of meats and about 100,000,000 lbs. of lard. Owing, however, to the tremendous distribution, the stocks of products at the large accumulating centers is only 90,000,000 lbs. of meats more than last year, or the product of only about 600,000 hogs, and the amount of lard is about 10,000,000 lbs. less than last year.

The latter can be rather easily explained by the very heavy exports of lard, but it is difficult to explain the position of stocks excepting on the idea that the domestic distribution is larger than last year. There has of course been a decrease in the supply of mutton and lamb as reflected by the figures for inspected slaughter and the movement at sixty-eight markets, but this has been more than offset by the increase of 1,000,000 head of cattle killed the past year and the increase of 4,000,000 hogs over the preceding year. Most of the increase in hogs has been in the past three months.

The action of the product market and the action of the hog market have shown that there is a great deal of confidence in the situation, notwithstanding the large actual movement of livestock and the government figures tending to point not only to a larger increased supply of hogs available for the winter movement but prospects for a largely increased farrowing, and a big supply of hogs for at least the next year.

The distribution appears to be so heavy that any decrease in the supply of cattle or hogs would probably be a very serious factor as the product is going into distribution on such a vast scale that the increased kill is having only moderate effect in increasing stocks.

SEE PAGE 41 FOR LATER MARKETS

PORK.—The market was dull but steady with mess at New York $27.00@28.00; family, $30.00@32.00; short clears, $21.00@28.50. At Chicago mess pork was quotable at $24.50.

LARD.—Eastern domestic trade was fair but the West reported trade slow. Export demand was quiet, but outward clearances remained large. At New York prime western was quoted at 11.90@12c; middle western, 11.7@11.80c; New York City, 11½@11⅝c; refined to the continent, 12¾c; South American, 13c; Brazil, kegs, 14c; compound was 12¾@13¼c in carlots. At Chicago regular lard in round lots was quoted at 11⅛@11¼c; loose lard, 95 under May, and leaf lard 10⅜@10⅝c.

BEEF.—The market was very firm with a fairly good demand, with mess at New York $16.50@17.00, packet $17.00@17.50, family $19.00@20.50, extra India mess $32.00@34.00. No. 1 canned roast beef $3.25; No. 2, $2.35; sweet pickled tongues, $55.00@65.00 per bbl., nominal.

BRITISH PROVISION MARKETS.

(Special Report to The National Provisioner.)

Liverpool, England, January 27, 1923.

Owing to the further heavy arrivals on this market from your side and also the Continental supplies being more than sufficient for the demand, we have again had a poor week, most cuts showing further reductions in price.

Fresh hams have been going steadily into consumption, holders being anxious to clear the quays rather than store. There has been quite a fair consumptive demand on lard.

There does not seem to be much hope for meats on this market until arrivals are reduced.

JANUARY BUFFALO LIVESTOCK.

Receipts and disposition of livestock at Buffalo, N. Y., for the month of January, 1923, are reported by the U. S. Bureau of Agricultural Economics as follows:

	Cattle.	Calves.	Hogs.	*Sheep.
Receipts (include "drive-ins")	22,606	26,831	163,992	132,999
Feeder shipments (include "drive-outs")	94	.....	......	......
Total shipments (include "drive-outs")	15,438	20,687	94,217	119,947
Local slaughter (include "drive-outs")	7,243	6,144	68,175	14,852

*Include goats.

EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports for the week ending February 3, 1923, with comparisons:

PORK, BBLS.

	Week ended Feb. 3, 1923.	Week ended Feb. 4, 1922.	From Nov. 1, 1922, to Feb. 3, 1923.
United Kingdom	75	34	1,102
Continent	1,170	280	6,354
So. and Cent. Amer.	....	174	290
West Indies	575	680	5,599
B. N. A. Colonies	....	....	....
Other countries	....	....	270
Totals	1,820	1,168	13,615

BACON AND HAMS, LBS.

United Kingdom	15,951,500	5,440,000	163,406,900
Continent	5,608,500	1,503,500	48,891,850
So. and Cent. Amer.	....	200,300	115,500
West Indies	....	1,163,927	1,730,400
B. N. A. Colonies	....	....	15,000
Other countries	....	90,200	454,700
Total	21,560,000	8,571,927	214,614,350

LARD, LBS.

United Kingdom	10,071,761	5,830,434	85,321,600
Continent	16,255,332	4,455,276	136,374,216
So. and Cent. Amer.	....	174	290
West Indies	78,000	1,504,000	3,621,000
B. N. A. Colonies	....	....	40,000
United Kingdom	15,951,500	164,000	48,801,850
Total	26,447,093	12,072,710	225,974,889

RECAPITULATION OF THE WEEK'S EXPORTS.

From—	Pork, lbs.	Bacon and hams, lbs.	Lard, lbs.
New York	1,245	11,120,000	21,366,093
Portland, Me.	...	4,113,000	1,566,000
Boston	...	3,806,000	2,055,000
Philadelphia	...	....	343,000
New Orleans	575	....	120,000
St. John, N. B.	...	2,521,000	997,000
Total, week	1,820	21,560,000	26,447,093
Previous week	238	21,671,000	26,993,297
Two weeks ago	1,420	11,531,000	18,893,300
Cor. week, 1922	1,168	8,571,927	12,072,710

Comparative summary of the aggregate exports, in lbs., from Nov. 1, 1922, to Feb. 3, 1923:

	1922 to 1923.	1921 to 1922.	Increase.
Pork	2,723,000	1,363,200	1,360,000
Bacon and hams	214,614,350	125,846,044	88,768,306
Lard	225,974,889	164,500,123	61,474,766

FUTURE TRADING IN PROVISIONS.

Price Relations Discussed and View Held that Futures Trading Not True Value.

(Special Letter to The National Provisioner from James A. Duggan.)

Chicago, February 9, 1923.—With the average price of hogs $7.85 and the receipts continuing liberal, even on the breaks, we see nothing to build up hopes of any permanent advance of importance in prices, at least for the balance of the winter packing season.

So far this year in 20 markets we are 1,000,000 ahead in receipts as compared to a similar time last year, and the authorities quote around 12,000,000 hogs slaughtered in the West, as against around 8,000,000 for a previous corresponding period. These receipts are reflected in the total cut meats as held in Chicago, Kansas City, Omaha, St. Joseph, Milwaukee, St. Louis and E. St. Louis Feb. 1, which are given as around 264,000,000 lbs., as against 172¾ million a year ago.

There are over 125,000,000 lbs. of ham on hand in these markets as compared to 71,500,000 last year. An enormous trade will have to spring up to consume the present stocks and the amount to be put away from the big supply of hogs that will come forward during Feby., Mch. and April.

Hams are now selling under or around the price of pork loins. This condition does not encourage high-priced hogs and if European conditions do not improve very materially, there will be no advance in hog prices during any part of the year.

There has been a drop of 25c a dozen in eggs recently. Poultry is cheaper than it has been for years. It is very easy, therefore, to account for the poor trade in hog meats.

Refined lard is selling relatively cheaper than the prices for pure lard and we think it only a matter of time when trading will cease, in the future markets.

The fact of the matter is the trading in the futures in hog products is having little effect on values. Trading in ribs and pork is practically a thing of the past, and it is only a matter of time when lard will follow suit.

The future provision market is really not any more a guide to true values in hog products. There is no reason now why lard should be selling $3.50 per 100 lbs. over live hogs, any more than there was a reason for live hogs and lard selling around the same price many times last year.

MARGARIN TRADE IN FINLAND.

Previous to 1908, all the margarin used in Finland was of German origin. In 1908 margarin began to be manufactured on a small scale in Finland, but its manufacture was stopped by legal proceedings on the ground that the substance was not margarin. This procedure caused several new factories to spring up in Finland. Thus, two margarin factories were operating in 1911, four in 1912, and five in 1913.

The consumption grew along with the increase in the number of factories, amounting in 1911 to 144,000 kilos, in 1912 to 855,300 kilos and in 1913 to 1,422,614 kilos. There were established in 1913 several small factories, but, owing to the fact that they produced second-grade products, consumers became doubtful as to the use of margarin. These factories ceased working after a short period of operation.

The war then intervened and it was not until 1919 that the margarin industry revived. During that year the consumption amounted to 1,539,242 kilos, in 1920 to 2,159,473 kilos, in 1921 to 2,996,467 kilos and during the first seven months of this year to 1,857,946 kilos. At the present time there are in Finland 10 margarin factories with production far exceeding the consumption.

It is to be noted that the consumption in Finland is less than one kilo per person per annum, while in Denmark, which exports much more butter than Finland, the consumption of margarin is said to amount to 20 kilos per person.

JAN. STOCKS OF PROVISIONS.

Stocks of provisions at leading centers at the end of January, 1923, are officially reported as follows:

	Jan. 31, 1923.	Dec. 31, 1922.	Jan. 31, 1922.
PORK, LBS.			
Chicago	22,453	22,177	19,837
Kansas City	5,622	2,507	2,047
Omaha	4,088	3,017	799
St. Joseph	2,040	1,831	1,123
Milwaukee	4,808	3,604	2,312
Total pork, lbs.	38,411	33,136	26,118
LARD, LBS.			
Chicago	8,190,197	8,214,580	19,941,254
Kansas City	1,545,066	1,868,150	2,120,050
Omaha	1,930,011	2,245,211	1,645,075
St. Joseph	1,821,038	2,477,088	1,338,280
Milwaukee	1,242,240	984,525	627,350
Total lard, lbs.	14,730,552	15,789,554	25,672,009
TOTAL CUT MEATS, LBS.			
Chicago	102,181,486	83,368,472	71,346,756
Kansas City	52,020,400	42,661,500	32,528,600
Omaha	33,752,115	26,653,793	14,812,412
St. Joseph	21,127,768	18,700,268	16,544,462
Milwaukee	18,215,000	16,297,000	12,176,000
Tot. cut meats, lbs.	227,296,769	187,681,133	147,408,230

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW.—The market continues quite active, and following sales last week estimated at upwards of a million pounds to soap interests, offerings were lighter for a time, but buyers held off and it was estimated that 150 to 200 drums were sold to soap makers this week at 8¾c delivered, equal to 8⅝c New York for extras, or the same level as a week ago. In some cases manufacturers are reported sold up but, nevertheless, offerings are fair and consumers show little disposition to climb for supplies. However, the undertone was quite steady. At Liverpool, Australian tallow was unchanged for the week with choice at 41s 6d, and good mixed at 37s 6 d. At the London tallow auction 1,189 casks were offered and 778 casks sold, prices unchanged to 9d higher.

Offerings of foreign tallows were reported small and very little trade here reported.

At New York prime city was quoted at 8⅛c nominal, special loose 8⅜c nominal, extra at 8⅝c nominal, and edible 9⅛c nominal. At Chicago packers' No. 1 was quoted at 8½@8¾c, packers' prime at 9@9¼c with reports of sales at 9⅛c, and edible at 9¼@9½c.

STEARINE.—The market was very dull and more or less nominal, with buyers and sellers apart, the undertone steady, and the market apparently awaiting developments. At New York oleo was quoted at 10¾c asked, with lard stearine 13½c nominal, while at Chicago oleo was 10@10¼c and lard stearine 13@13¼c.

OLEO OIL.—The market was quiet with extra at New York 13½c nominal, medium 11c nominal, and lower grades 10¼c nominal. At Chicago extra was 13@13¼c.

SEE PAGE 41 FOR LATER MARKETS.

LARD OIL.—The strength in raw materials and a fair demand continued to make for a firm undertone. Edible at New York was quoted at $1.10@1.15 per gallon, extra winter at $1.05@1.07, extra $1.02@1.03, extra No. 1 98@99c, No. 1 95@96c, and No. 2 92@93c.

NEATSFOOT OIL.—The market remained steady with offerings firmly held, with pure at New York $1.02@1.04 per gallon, extra at 99c@$1.01, No. 1 at 92@94c, and cold pressed at $1.40@1.45.

GREASES.—Less activity in the grease market and a slightly easier tone have been the features the past week, with the market again influenced somewhat by the developments in tallow. Choice yellow and house at New York were quoted at 8@8½c, brown 7½@7¾c, and choice white at 10¼@10½c. At Chicago house was 8@8¼c, brown 8¼@8½c, yellow 8½@8¾c, and choice white 9¼@9½c.

CANADIAN HOG MARKETS.

Sales of hogs at chief Canadian centers for the week ending February 1, 1923, are reported as follows by the Markets Intelligence Division of the Dominion Department of Agriculture with top prices for selects, as compared to a week and a year ago:

	Sales			Top price select bacon		
	Week ending Feb. 1.	Same week, 1922.	Week ending Jan. 25.	Week ending Feb. 1.	Same week, 1922.	Week ending Jan. 25.
Toronto (U. S. Y.)	7,711	6,370	6,302	$11.82	$12.50	$11.82
Montreal (Pt. St. Chs.)	3,288	1,778	3,130	11.75	13.25	11.50
Montreal (E. End)	1,029	563	586	11.75	13.25	11.50
Winnipeg	6,504	3,659	7,390	10.17	11.25	10.45
Calgary	2,108	1,628	3,162	9.62	10.25	9.51
Edmonton	3,489	1,400	1,727	10.15	10.75	10.45
Total	24,129	15,398	22,297			

CHEMICALS AND SOAP SUPPLIES.

(Special Letter to The National Provisioner.)

New York, February 6, 1923.—Latest quotations on chemicals and soapmakers' supplies are as follows:

Seventy-six per cent caustic soda, 3¾@4c lb.; 98% powdered caustic soda, 4¼@4⅝c lb.; 58% carbonate of soda, 2@2⅜c lb.

Clarified palm oil in casks of 2,000 lbs., 8@8½c lb.; commercial yellow olive oil, $1.18@1.20 gal.; olive oil foots, 9¼c lb.; East India Cochin cocoanut oil, 13c lb., duty paid; Cochin grade cocoanut oil, domestic, 11c lb.; Ceylon grade cocoanut oil, 9⅞@10c lb.

Prime summer yellow cottonseed oil, 12@12¼c lb.; soya bean oil, 11½@11¾c lb.; domestic linseed oil, 93@96c gal.; corn oil, nominal, 11½@12c lb.; peanut oil, in barrels, New York, deodorized, 14½@15c lb.; peanut oil, in tanks, f. o. b. mills, 12@13½c lb.

Prime city tallow, extra, 8⅝c lb.; dynamite glycerine, nominal, 17¾@18c lb.; saponified glycerine, nominal, 13½@13¾c lb.; crude soap glycerine, nominal, 12½@13c lb.; chemically pure glycerine, nominal, 18½c lb.; prime packers' grease, nominal, 8@8¼c lb.

FOREIGN EXCHANGE SITUATION.

Editor's Note—This statement is prepared weekly by the Institute of American Meat Packers from information obtained from The Merchants Loan & Trust Company, Chicago, Ill.

Country. Monetary unit.	Par value in U. S. money.	Value on Feb. 7, 1923.
Austria—Krone	$ .203	.000014
Belgium—Franc	.193	.0552
Czecho-Slovakia—Krone	*	.0296
Denmark—Krone	.268	.1870
Finland—Finmark	.193	.0260
France—Franc	.193	.0625
Germany—Mark	.238	.000030
Great Britain—Pound	4.866	4.675
Greece—Drachma	.193	.0124
Italy—Lira	.193	.0484
Japan—Yen	.498	.4885
Jugo-Slavia—Krone	*	.0024
Netherlands—Florin	.402	.3958
Norway—Krone	.268	.1840
Poland—Polish mark	*	.000029
Roumania—Leu	.193	.0048
Russia—Rouble	.515	....
Servia—Dinar	.193	.0093
Spain—Peseta	.193	.1560
Sweden—Krona	.268	.2660
Switzerland—Franc	.193	.1876
Turkey—Turkish pound	4.40	....

*No par of exchange has been determined upon and will probably not be fixed until after the Allies have decided upon all of the requirements from those countries.

Packinghouse By-Products Markets

Blood.

Chicago, February 8, 1923.

Blood has been pretty strong this week, with not much around Chicago. It has been more freely offered at Missouri River points. In Chicago blood has sold at $5.00 on one or two trades and at River points for $4.75.

	Unit ammonia.
Ground	$4.90@5.00
Crushed and unground	4.65@4.80

Digester Hog Tankage Materials.

This market has been quiet as far as sales are concerned, but steady as to price. The bulk of trading higher than $4.75 was for "special use."

	Unit ammonia.
Ground, 11½ to 12% ammonia	4.90@5.10
Unground, 10 to 11% ammonia	4.75@5.00
Unground, 7 to 9% ammonia	4.50@4.65

Fertilizer Tankage Materials.

Buyers are laying off a little, but prices have shown much change. Buyers are waiting for the prices to ease off before they take to buying.

	Unit ammonia.
High grade, ground, 10-11% ammonia	$4.45@ 4.65
Lower grade, ground, 6-9% ammonia	4.25@ 4.35
High grade, unground	4.00@ 4.25
Medium grade, unground	3.60@ 3.90
Low grade and country rend., unground	3.35@ 3.50
Hoof meal	3.90@ 4.00
Liquid stick	3.75@ 3.85
Grinding hoofs, pigs' toes, dry	45.00@47.50

Bone Meals.

There has been quite a demand this week and considerable taken off.

	Per ton.
Raw bone meal	$38.00@42.00
Steamed, ground	24.00@26.00
Steamed, unground	18.00@22.00

Cracklings.

Cracklings are easy. Due to the fairly mild winter hens are laying well. The price of eggs in consequence has not been high, so they are not fed as much as if the price of eggs were high. In Chicago they are very low compared with many years.

	Per ton.
Pork, according to grease and quality	$70.00@85.00
Beef, according to grease and quality	50.00@65.00

Glue and Gelatin Stock.

Bone stocks are strong. There has been a good demand for jaws, skulls and knuckles and some have received as high as $40.00. On trimmings there has been so much offered that on hide trimmings the market has been about $18.00@20.00 and on sinews $20.00@21.00.

	Per ton.
Calf stock	$35.00@ 40.00
Edible pig skin strips	90.00@ 95.00
Rejected manufacturing bones	47.50@ 52.50
Horn piths	38.00@ 40.00
Cattle jaws, skulls and knuckles	36.00@ 38.00
Junk and hotel kitchen bones	26.00@ 30.00
Hog, calf and sheep bones	28.00@ 32.00
Sinews, pizzels, and hide trimmings	18.00@ 21.00

Mfg. Bones, Horns and Hoofs.

These have been pretty good and prices are likely to go up according to some authorities.

	Per ton.
No. 1 horns	$235.00@255.00
No. 2 horns	175.00@225.00
No. 3 horns	100.00@150.00
Culls	35.00@ 40.00
Hoofs, black and striped, unassorted	45.00@ 50.00
Hoofs, white, unassorted	60.00@ 70.00
Round shin bones, unassorted, heavies	70.00@ 80.00
Round shin bones, unassorted, lights	60.00@ 65.00
Flat shin bones, unassorted, heavies	60.00@ 65.00
Flat shin bones, unassorted, lights	50.00@ 55.00
Thigh bones, unassorted, heavies	60.00@ 65.00
Thigh bones, unassorted, lights	50.00@ 55.00

Hog Hair.

Demand for hog hair has continued steady. There is not much around, but production is increasing, as is usual at this season. Coil dried winter processed has sold at 3@3½c f. o. b. production points and 6@7c for processed winter.

Pig Skin Strips.

The market during the past week has been about steady with only a fair amount of trading. No. 1 tanner stock sold at 6c per lb., with No. 2's and 3's going for gelatin purposes, if government inspected and frozen, at around 4¾c lb. basis Chicago.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, February 7, 1923.—A very few sales of tankage have been consummated at New York this week. No interest is being shown by buyers and they look for lower prices. However, so far, the stocks of tankage have not accumulated to any great extent.

The same condition prevails in blood, bonemeal and similar products.

Sulphate of ammonia continues in demand both for domestic and export consumption. Nitrate of soda was offered at slight concessions where the importers were discharging the material from vessels and did not desire to store same.

International Trade in Vegetable Oils

(EDITOR'S NOTE.—A general survey of the whole vegetable oil industry throughout the world is something that has not been made for some time. Last week the first installment of a comprehensive article on the subject appeared on this page. The second installment appears here in this issue and other installments will be published in succeeding issues.)

The war gave great stimulus to the production in the United Kingdom of vegetable oil for edible purposes. The output of margarin alone increased from an average weekly production of 1,500 tons in 1913 to 6,255 tons in 1919, and of the raw materials used approximately 85 per cent was vegetable oil.

Following the post-war boom there was a period of prolonged depression which affected practically every branch of the industry. The disappearance of the shortage in butter and the renewal of shipments of butter and margarin from Netherlands caused the average weekly production of margarin to decline to the present level of around 4,000 tons a week, which is still about 166 per cent above the pre-war production.

TABLE A—TRADE OF THE UNITED KINGDOM IN VEGETABLE OIL MATERIALS.

Kind of material—	1909-13. (5-yr. aver.)	1920.	1921.	1922. (11 mos.)
	(in gross tons)			
Imports:				
Cottonseed	464,863	442,842	376,522	426,568
Rapeseed	46,117	29,960	28,077	30,990
Sesame	*	5,468	2,994	74
Soya beans	†227,225	14,978	61,425	56,592
Sunflower seed	*	857	*	*
Copra	*	57,368	54,590	74,637
Peanuts	*	124,294	95,403	62,697
Palm kernels	*	286,526	239,213	194,923
Other materials for non-drying and semi-drying oils	220,759	9,406	16,997	47,540
Total imports	958,964	971,699	875,221	894,021
Exports:				
Cottonseed	483	76	*	*
Rapeseed	914	3,508	181	38
Sesame	*	5,519	3,127	207
Soya beans	†3,388	7,723	1,084	801
Sunflower seed	*	98	*	*
Copra	*	14,937	17,921	29,663
Peanuts	*	1,843	11,070	3,376
Palm kernels	*	1,331	16,562	3,340
Other materials for non-drying and semi-drying oils	37,939	7,074	3,702	323
Total exports	42,724	42,109	53,647	28,748
Net imports	916,240	929,590	821,574	865,273

*Included in other materials for non-drying and semi-drying oils.
†Four-year average 1910-13.

Post-War Changes.

This development in the British oil industry has been reflected in the use of materials richer in oil content. Prior to 1913 imports of copra, peanuts and palm kernels were relatively unimportant but in 1919 these materials constituted 43 per cent, and in 1922 about 37 per cent of total oil materials imported. Palm kernels, which are now second in importance only to cottonseed as an oil material for the British industry, are produced largely in British provinces of West Africa.

Before the war Germany had practically a monopoly in crushing palm kernels. During the war the industry shifted to the United Kingdom, which was the nearest and most powerful competitor. In order to encourage the trade after the war a differential export duty of £2 per ton was levied on palm kernels exported from British West Africa to non-British destinations. Since the production of palm kernels in British West Africa did not constitute a complete monopoly the preferential duty was adverse to colonial trade interests and in response to native pressure it was repealed in July, 1922.

Small quantities of oil materials are re-exported from the United Kingdom. However, the tendency is toward a decrease in the proportion which re-exports form of imports. The pre-war exports of oil materials amounted to nearly 5 per cent of imports while at present exports are around 3 per cent of imports.

British Vegetable Oil Imports.

In addition to importing and crushing oil materials, the United Kingdom engages in an extensive trade in importing vegetable oils chiefly in the crude state and exporting them principally as refined oils. While the trade in oil materials has in post-war years been maintained approximately at pre-war levels, imports of nondrying and semidrying oils in 1921 were less than half the average pre-war imports, and exports have declined in about the same proportions.

The most outstanding decreases in imports have been in palm and palm kernel oil, coconut oil and cottonseed oil. Imports of cottonseed oil declined from average annual pre-war imports of 21,200 tons to 4,500 tons imported during eleven months of 1922.

The trade of the United Kingdom in crude and refined nondrying and semidrying oils during an average of five pre-war years and from 1919 to 1922 is shown in Table B.

TABLE B—TRADE OF THE UNITED KINGDOM IN CRUDE AND REFINED VEGETABLE OILS.

Kind of Oil—	1909-13. (5-yr. aver.)	1920.	1921.	1922. (11 mos.)
	(in gross tons)			
Imports:				
Coconut	52,570	66,077	53,245	35,928
Cottonseed	21,237	9,966	18,297	4,576
Peanut	*	10,250	*	*
Olive	11,258	4,349	4,565	7,099
Palm and palm kernel	248,095	105,580	62,090	68,784
Rapeseed	9,862	1,403	500	1,200
Sesame	*	52	*	*
Soya bean	*	17,991	16,473	20,132
*Other non-drying and semi-drying oils	13,469	23,099	18,598	12,958
Total imports	356,491	238,767	173,768	150,677
Exports:				
Coconut	13,031	5,739	4,709	3,504
Cottonseed	25,557	17,868	10,431	9,442
Peanut	*	1,436	*	*
Olive	1,627	606	262	220
Palm and palm kernel	51,452	56,611	39,445	25,519
Rapeseed	5,594	7,328	2,732	4,602
Sesame	*	310	*	*
Soya bean	†15,734	13,423	10,385	7,451
Other non-drying and semi-drying oils	14,301	7,413	13,309	13,347
Total exports	127,296	110,734	81,273	64,085
Net imports	229,195	128,033	92,495	86,592

*Included in "other non-drying and semi-drying oils" are peanut oil prior to 1920 and for 1921 and 1922; sesame prior to 1920 and for 1921 and 1922. "Other non-drying and semi-drying oils" also probably include small quantities of drying oils.
†Three-year average, 1911-13.

Continental Oil Business.

In continental Europe the principal countries that have an extensive trade in vegetable oil materials and vegetable oils are France, Germany and the Netherlands. Prior to the war, Germany was foremost but in post-war years France has ranked first on the Continent and second only to the United Kingdom.

In the importation of vegetable oil materials during the years 1909 to 1913 peanuts constituted more than half and copra about one-fifth of imported materials. In 1921 four-fifths of the oil materials imported were peanuts. Although total imports of principal vegetable oil materials during 1921 were 41 per cent below average pre-war imports, relative imports during the first eight months of 1922 approached the pre-war volume.

Table C shows the trade of France in vegetable oil materials during the average of the five pre-war years, from 1919 to 1921 and for eight months of 1922.

TABLE C*—TRADE OF FRANCE IN VEGETABLE OIL MATERIALS.

Kind of Material—	1909-13. (5-yr. aver.)	1920.	1921.	1922. (8 mos.)
	(in gross tons)			
Imports:				
Peanuts	424,162	387,307	356,580	326,356
Soya beans	20	......	1	2
Cottonseed	27,379	1,175	3,238	77
Sesame	58,513	45,307	6,162	10,310
Rapeseed	67,671	17,860	5,454	12,817
Copra	143,632	75,106	57,288	75,943
Palmiste	2,690	46,091	16,433	12,449
Touloucouna, illipe and mowra	26,535	6,483	727	972
Total	750,602	579,329	445,883	438,926
Exports:				
Peanuts	21,858	2,320	4,895	2,920
Soya beans	2	1	......	......
Cottonseed	41	721	457	368
Sesame	2,265	647	820	595
Rapeseed	1,251	1,626	1,034	275
Copra	778	93	43	16
Palmiste	24	5	211	4
Touloucouna, illipe and mowra	365	......	600	......
Total	26,584	5,413	8,060	4,178
Net imports	724,018	573,916	437,823	434,748

*Miscellaneous materials not included.

French Peanut Industry.

France holds relatively the same position in crushing peanuts that the United Kingdom now holds in crushing palm kernels. The greater part of the raw material is derived from Senegal, formerly an unfruitful area but within recent years a productive source of peanuts. Although the natives literally cultivate the ground with their hands, using no mechanical labor-saving devices, about 260,000 tons of peanuts were exported from Senegal to France during 1920.

With the introduction of farm machinery and modern farming methods in Senegal it is possible to increase the production of peanuts in French colonial possessions so that France will be practically independent of other sources of vegetable oil materials.

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Feb. 8, 1923.—Prime crude cottonseed oil was quoted at 9¾ cents bid in the Valley and 10 cents asked. Offerings light. Refined cottonseed oil was dull. Seven per cent meal was offered at $40.50; 8 per cent at $43.50; loose hulls $11.50; sacked $14.00, all f. o. b. interior points.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Feb. 8, 1923.—Crude cottonseed oil is selling today in a limited way at 10 cents for Memphis and Valley. Forty-one per cent protein meal was quoted at $44.00; loose hulls $11.50 Memphis.

DEC. OLEOMARGARINE OUTPUT.

Official government reports just compiled of the output of oleomargarine for the month of December, 1922, as shown by revenue stamp sales, indicate that the production for that month was 678,214 pounds colored and 19,286,652 pounds uncolored, a total of 19,964,866 pounds. This is 158,900 pounds more than the production for the preceding month and 553,663 pounds more than the same month a year ago. Official figures of oleomargarine production in the United States for the last 13 months are as follows:

	Pounds.
December, 1921	19,411,203
January, 1922	16,887,396
February	12,194,000
March	15,262,577
April	13,685,849
May	12,764,945
June	10,040,200
July	14,973,830
August	11,754,200
September	16,113,234
October	16,180,332
November	19,805,966
December	19,964,866

DECEMBER COTTON OIL EXPORTS.

December cottonseed oil exports from the United States showed a decrease, being 11,426,318 lbs. in December, 1922, compared with 11,876,103 lbs. in December, 1921. For the whole period 1922 the exports were only 75,302,821, compared with 252,548,666 lbs. for 1921.

NEW YORK COTTON OIL EXPORTS.

Exports of cottonseed oil from New York from January 1 to January 31, 1923, according to unofficial reports, were 3,815 bbls.

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Trade Very Light—Undertone Remarkably Strong—Commission Houses Persistent Buyers—Sentiment Mixed—Some Locals Fighting Advances—Outside Markets Generally Shaping Prices—Cash Trade Inactive.

The past week's trading in cottonseed oil futures did not uncover any material changes in values on the New York Produce Exchange and was, if anything, the smallest turnover in some time past. A mixed sentiment continued to prevail, but with trade very limited and at times exceptionally small, the market continued to take its cue from the outside action, particularly lard and cotton, and while offerings increased slightly on the bulges, commission houses were persistent buyers in a small way on the setbacks, continually taking the surplus out of the ring, and keeping the undertone remarkably strong.

The action of the market, in view of the conditions prevailing, was puzzling to even the longs themselves, and no little part of the strength was attributable to the continued tightness in crude oil, and its resultant lack of hedging pressure. Refiners' brokers at times were moderate sellers, the bulk of these sales, however, going to the distant months, and while a few leading local bears continued to press the market on the small upturns, it was noticeable that the latter sales were quickly hedged by buying other months, or lard futures, against them.

Lard Helps Oil Values.

The stability in the lard market, in face of the larger hog run, weaker hog prices, and hedging by packers, was no little factor in maintaining oil values, but the fact that May and July oil and lard were selling at about the same levels, whereas oil should be at a discount, normally, of one to two cents a pound, attracted little attention. However, there was considerable switching between the two commodities, without having effect on either to any great extent, although at times it appeared rather easier to sell oil than it was to buy the lard futures in the West.

In cash circles, continued complaint was heard of the smallness of cash business, nevertheless, refiners mantained both oil and compound prices and less was heard of re-sellers having control of the market. The cash situation is making for bearish feelings for the long pull, but the continued lack of pressure of cash oil on the market encourages the longs materially, and in some cases lines have been added to, notwithstanding the irregularity in cotton.

Harding's Message Aided Oils.

The political developments abroad continue to exert very little or no influence, but the President's message was looked upon as constructive, and helped commodities slightly after its issuance. The competing basis of compound and lard showed little change during the week, with compound 12¾@13¼c asked in carlots, and prime western lard New York was 11.90@12, middle western 11.70@11.80, and city lard 11½@11⅝c. There was some talk, however, that leading compound interests would entertain bids of 12½c for compound on a carlot basis.

Cash lard at Chicago was around 11¼c, and cash lard, loose, Chicago, around 10½c. Winter oil, New York, in barrels was 13¼@13½c, and cooking oil 12½@12¾c. A liberal amount of tallow was sold to soap manufacturers at 8⅝c for extra New York, while oleo stearine was 10¾c asked, New York. At Liverpool refined cotton oil was quoted at 41s 6d and Egyptian crude oil at 38s 6d.

Some interest has developed in the possible new cotton crop acreage, and some reports were circulated of a possible increase of 10 per cent in west Texas, 5 per cent in east Texas and 5 per cent in Oklahoma. Very little has been heard, thus far, from other sections of the belt, but the majority of opinion appears to be that

the high prices for cotton and the boll weevil situation will bring about some increase in the total area, but to what extent remains to be seen.

Crude oil was very dull during the week, with scattered sales at 10 cents in the southeast, and some sales at 9⅞c, while sales were recorded in the Valley at 9¾c, and also at that figure in Tennessee. At the same time it was said that southeast March-shipment crude sold at 10¼c, and quite a little was heard of mills preparing to close down, with the tail end of the season approaching. The latter may be quite true in sections, but based on the seed supplies it would appear as though there was considerable seed somewhere in the cotton belt that will keep some of the mills going for some time yet.

COTTONSEED OIL.—Market transactions:

Thursday, February 1, 1923.

	Range			Closing	
	Sales.	High.	Low.	Bid.	Asked.
Spot	....	....	....	1080 a	....
Feb.	....	....	....	1080 a	1110
Mch.	300	1103	1102	1100 a	1103
Apr.	....	....	....	1112 a	1117
May	5100	1130	1120	1125 a	1126
June	....	....	....	1125 a	1135
July	3100	1146	1140	1140 a	1141
Aug.	1000	1142	1140	1138 a	1141
Sept.	300	1139	1135	1133 a	1136

Total sales, including switches, 9,800
Prime Crude S. E. 10.00 asked.

Friday, February 2, 1923.

		Range		Closing	
	Sales.	High.	Low.	Bid.	Asked.
Spot	....	....	....	.... a	....
Jan.	....	....	....	1100 a	1120
Feb.	200	1106	1106	1105 a	1111
Mch.	5600	1124	1113	1115 a	1117
Apr.	....	....	....	1120 a	1130
May	6000	1143	1134	1136 a	1138
June	....	....	....	1136 a	1146
July	4400	1160	1151	1151 a	1152
Aug.	900	1155	1148	1151 a	1153

Total sales, including switches 17,500
Prime Crude S. E. 1000 nominal.

Saturday, February 3, 1923.

		Range		Closing	
	Sales.	High.	Low.	Bid.	Asked
Spot	....	....	....	1085 a	....
Feb.	....	....	....	1085 a	....
Mch.	1400	1098	1092	1095 a	1099
Apr.	....	....	....	1105 a	1115
May	1500	1124	1118	1121 a	1123
June	....	....	....	1129 a	1134
July	3100	1138	1134	1137 a	1138
Aug.	300	1134	1134	1134 a	1135
Sept.	1500	1128	1127	1127 a	1130

Total sales, including switches, 8,200
Prime Crude S. E. 9.75—1000.

Monday, February 5, 1923.

		Range		Closing	
	Sales.	High.	Low.	Bid.	Asked.
Spot	....	....	....	.... a	....
Feb.	....	....	....	1086 a	1120
Mch.	900	1101	1095	1101 a	1105
Apr.	....	....	....	1111 a	1120
May	4700	1128	1117	1127 a	1128
June	....	....	....	1130 a	1138
July	2100	1144	1132	1142 a	1145
Aug.	1200	1141	1137	1140 a	1144
Sept.	....	....	....	1138 a	1139

Total sales, including switches, 8,900
Prime Crude S. E. 1000 asked.

Tuesday, February 6, 1923.

		Range		Closing	
	Sales.	High.	Low.	Bid.	Asked.
Spot	....	....	....	1090 a	....
Feb.	....	....	....	1090 a	1120
Mch.	1000	1114	1106	1113 a	1115
Apr.	100	1130	1130	1120 a	1127
May	3600	1139	1134	1137 a	1138
June	....	....	....	1142 a	1147
July	7900	1154	1148	1152 a	1153
Aug.	1700	1151	1149	1150 a	1151
Sept.	500	1150	1150	1148 a	1149

Total sales, including switches, 15,000
Prime Crude S. E. 9.75—10,000.

Wednesday, February 7, 1923.

		Range		Closing	
	Sales.	High.	Low.	Bid.	Asked.
Spot	....	....	....	1095 a	....
Feb.	....	....	....	1100 a	1125
Mch.	1900	1120	1110	1119 a	1121
Apr.	....	....	....	1125 a	1135
May	3700	1145	1129	1143 a	1144
June	....	....	....	1148 a	1155
July	3000	1157	1147	1155 a	1157
Aug.	800	1147	1146	1155 a	1157
Sept.	900	1152	1145	1152 a	1155

Total sales, including switches, 10,900
Prime Crude S. E. 9.87½ bid.

Thursday, February 8, 1923.

Closed 7@13 points net lower. Sales 10,000 bbls. Prime crude, 9.75c asked; prime summer yellow spot, 10.90c bid; March, 11.06c; May, 11.32c; July, 11.47c, all bid.

SEE PAGE 41 FOR LATER MARKETS.

COCOANUT OIL.—The market continued inactive, but was easier and reported ¼c lower compared with a week ago, owing to more liberal receipts, a less active demand, and evidence of some profit taking. Manila oil sold coast basis at 8c, immediate shipment. Copra was steady at 5@5⅛c c. i. f. coast for Manila sundried. At New York Ceylon grade in barrels was quoted at 9⅝c; tanks, New York, 8⅝@8¾c; tanks, coast, 8@8¼c; Cochin type barrels, New York, 9⅞c; tanks, coast, 9⅛c; edible, barrels, New York, 10½c.

SOYA BEAN OIL.—The market was very steady but less active, although interest from the paint trade was in evidence, owing to the sharp advance in linseed oil. The oriental market continued firm. Crude in barrels, New York, was quoted at 11¾@12c; blown, 12¼@12½c; tanks, spot, New York, 10½@10⅝c; tanks, coast, 10c.

PEANUT OIL.—There was little new in the situation, with domestic crude strongly held, while scanty supplies of refined oil continued to make for strength in that quarter. Crude oil, tanks, f. o. b. mill, was quoted at 13½c, with reined barrels, New York, 16@16½c, although refined was offered, shipment from Marseilles, at 10⅝c in bond.

CORN OIL.—The market was dull and steady with the West holding firmly for

10¼c crude in tanks, Chicago. Crude at New York in barrels was quoted at 11¼c; refined, barrels, 12¾@13¼c, and in cases, $12.13.

PALM OIL.—Operations were on a smaller scale, the setback in tallow being a factor in the way of making for a holding-off tendency on the part of soap interests. It was estimated that 12,000 tons arrived here in January, a record receipts for one month, the bulk of the oil going to soapers. Tin plate interests were reported looking on for the time being. At New York Lagos spot was quoted at 8c; shipment, 7¾@7⅞c; Niger, casks, spot, 7½@7⅝c; shipment, 7⅜c.

PALM KERNEL OIL.—Aside from fair arrivals at New York there has been little feature to the market, and imported was quoted at 8½@8¾c.

COTTONSEED OIL. — Demand slow, market strong. P. S. Y. New York in barrels, 12¼c; bleachable, tanks, f. o. b. mills, 10¼c; southeast crude, 9⅞@10c; Valley, 9¾c sales; Texas, 9½c nominal.

MARGARIN AND DAIRY EXPORTS.

Exports of oleomargarine, dairy products and eggs from the United States for the month of December, 1922, are reported by the U. S. Department of Agriculture as follows:

Destination.	Butter, pounds.	Oleo-margarine, pounds.	Cheese, pounds.	Eggs, dozens.
Europe:				
United King..	....	11,500	17	714,790
Miscel.	523	260	808	....
North America:				
Bermuda	8,472	2,460	610	11,367
Canada	3,708	67,400	17,810	632,686
Central Amer.:				
Br. Honduras	9,272	2,330	8,319	855
Costa Rica..	646	200	2,201	....
Guatemala .	2,887	....	2,081	....
Honduras ...	13,484	....	9,147	13,980
Nicaragua ..	4,434	....	2,049	....
Panama	31,808	11,768	19,421	47,760
Mexico	67,121	200	52,591	627,253
West Indies:				
Barbados ...	2,500	....	....	....
Cuba	21,778	....	75,382	903,510
Dom. Rep...	18,184	2,200	8,077	....
Fr. W. Ind.	5,192	....	717	....
Haiti	26,570	....	11,067	....
Jamaica ...	2,846	9,125	23,869	270
Oth. Br. W. Indies	19,683	14,700	9,403	7,140
Trinidad and Tobago	57,600	....	6,153	....
Virgin Is. of U. S.......	7,407	3,325	7,915	40
Miscel.	1,050	700	409	1,200
South America:				
Br. Guiana...	9,756	1,700	89	....
Colombia	2,045	....	756	....
Peru	6,133	....	2,292	....
Venezuela ...	2,226	....	738	....
Miscel.	1,490	100	380	....
Asia:				
China	1,250	....	16,804	....
Hongkong ...	538	....	11,402	....
Japan	1,796	....	....	....
Miscel.	48	....	1,952	....
Oceania:				
Philippine Is.	30,336	....	13,886	....
Miscel.	772	....	863	....
Africa:				
Miscel.	145	....	120	....
Tot. Dec., 1922	361,700	127,968	307,328	2,960,851
Tot. Dec., 1921	439,208	190,121	439,389	2,991,824
Jan.-Dec. (inc.) 1922	10,937,519	1,843,407	5,006,574	34,620,050
Jan.-Dec. (inc.) 1921	8,014,737	3,329,049	11,771,971	33,291,287

OIL MILLING FOR EIGHT CENTURIES.

The northern part of France has engaged in the manufacture of oils from leaginous grain for eight centuries. Before the war about a hundred of these factories existed in the Departments of the Nord, the Pas-de-Calais, the Somme and the Aisne. Oil manufacturing was the principal industry of the Arras region. Of sixteen factories that existed in 1914, five will not be rebuilt, two will be at a date not yet determined upon. Others are running normally or soon will be.

France imported during the first six months of 1922, 1,198,166 quintals of peanuts (in shells), 1,087,247 quintals shelled peanuts, 1,532 quintals of niger seed, 786 quintals of cottonseed, 116 quintals of poppy seed, 9,491 quintals of rapeseed, and 82,947 quintals of palm kernels; 2,970,603 quintals in all. Imports of vegetable oils during the same period amounted to 148,398 quintals which was somewhat offset by exports amounting to 112,515 quintals.

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hogs and products fluctuated irregularly during the latter part of the week with daily hog receipts, but the undertone was generally firm, with commission houses persistent buyers and lard packers the best sellers. There was much talk of a large New York long interest. The hog movement on whole was fairly liberal. Cash trade was somewhat quieter, the demand for fatbacks has been falling off, the expected increased lard production has been accompanied by a smaller outward movement and cash trade on the whole is moderate.

Cottonseed Oil.

Cottonseed oil has been quiet and irregular, but a very steady trade developed largely in switching operations. Outside pressure lacking action elsewhere continues a feature, but the strength of crude cottonseed oil is an important factor. In the Southeast crude oil is quoted at 10c in the Valley, and Texas was 9¾c nominal.

Quotations on cottonseed oil at Friday noon were: March, $11.10@12.00; May, $11.36@11.37; July, $11.53@11.55; August, $11.52@11.55; September, $11.49@11.53.

Tallow.

Five hundred thousand pounds sold at 8¾c.

Oleo and Stearine.

Sales, 10¾c nominal; extra oleo oil, 13½c.

FRIDAY'S GENERAL MARKETS.

New York, February 9, 1923.—Spot lard at New York, prime western, $11.90@12; Middle West, $11.70@11.80; city steam, $11.50; refined continent, $12.75; South American, $13; Brazil, kegs, $14; compound, $12.75@13.25.

Liverpool Provision Markets.

Liverpool, February 9, 1923.—(By cable.) —Quotations today: Shoulders, square, 62s ($14.45); shoulders, picnics, 64s ($14.85); hams, long cut, 86s ($19.95); hams, American cut, 84s ($19.57); bacon, Cumberland cut, 73s; bacon short backs, 74s ($17.24); bacon, Wiltshire, 68s ($15.84); bellies, clear, 97s ($21.60); Australian tallow, 38s 5d@41s 5d ($8.95@9.55); spot lard, 61s 5d ($14.21).

Hull Oil Market.

Hull, England, February 9, 1923.—(By cable.)—Refined cottonseed oil, 42s 5d ($10.89); crude cottonseed oil, 38s 5d ($8.95).

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to February 9, 1923, shows exports from that country were as follows: To England, 102,783 quarters; to the Continent, 17,151; to other ports, none. Exports for the previous week were as follows: To England, 125,911 quarters; to the Continent, 3,691 quarters; to other ports, none.

CANADIAN MUTTON MARKETS.

Sales of sheep and lambs at chief Canadian centers for the week ending February 1, 1923, with top prices for good lambs, compared to a week ago and a year ago, are reported by the Markets Intelligence Division of the Dominion Department of Agriculture as follows:

SHEEP.

	Sales			Top price good lambs		
	Week ending Feb. 1.	Same week, 1922.	Week ending Jan. 25.	Week ending Feb. 1.	Same week, 1922.	Week ending Jan. 25.
Toronto (U. S. Y.)	2,289	2.011	2,509	$14.00	$12.50	$15.00
Montreal (Pt. St. Chs.)	258	136	692	11.25	....	11.25
Montreal (E. End)	84	113	113	11.25	....	11.25
Winnipeg	668	688	529	12.50	9.00	12.00
Calgary	2,228	2,236	3,026	11.00	9.50	11.00
Edmonton	97	404	148	10.50	9.00	10.00
Total	5,624	5,588	7.017			

MEAT SUPPLIES AT NEW YORK.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending February 3, 1923, with comparisons as follows:

	Week ending Feb. 3.	Week ending Jan. 27.
Western dressed meats:		
Steers, carcasses	7,105½	6,750
Cows, carcasses	1,477	1,306½
Bulls, carcasses	1,264	217
Veal, carcasses	11,182	11,375
Hogs and pigs	2,547	4,335
Lambs, carcasses	26,515	23,792
Mutton, carcasses	......	......
Beef cuts, lbs.	186,234	180,832
Pork cuts, lbs.	1,408,626	1,482,061
Local slaughter, Federal inspection:		
Cattle	10,420	10,579
Calves	12,264	10,976
Hogs	56,788	61,852
Sheep	34,905	39,338

MEAT SUPPLIES AT PHILADELPHIA.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending February 3, 1923, with comparisons:

	Week ending Feb. 3.	Week ending Jan. 27.
Western dressed meats:		
Steers, carcasses	3,019	2,668
Cows, carcasses	572	946
Bulls, carcasses	20	317
Veal, carcasses	1,488	2,182
Lambs, carcasses	9,252	7,928
Mutton, carcasses	2,153	2,555
Pork, lbs.	604,238	665,873
Local slaughters:		
Cattle	2,052	2,247
Calves	2,132	2,067
Hogs	21,713	20,209
Sheep	4,438	5,301

MEAT SUPPLIES AT BOSTON.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending February 2, 1923, with comparisons:

	Week ending Feb. 3.	Week ending Jan. 27.
Western dressed meats:		
Steers, carcasses	2,463	1,565
Cows, carcasses	2,460	1,665
Bulls, carcasses	61	41
Veal, carcasses	831	921
Lamb, carcasses	15,407	12,235
Mutton, carcasses	755	909
Pork, lbs.	402,359	723,731
Local slaughter:		
Cattle	1,650	1,529
Calves, carcasses	2,146	2,224
Hogs, carcasses	30,652	21,909
Sheep, carcasses	3,904	5,141

MOTOR TRUCKS IN 1923.

With the new year comes an entirely new era in the transportation field as it relates to the motor truck industry, according to M. L. Pulcher, vice-president and general manager of the Federal Motor Truck Co. of Detroit. Mr. Pulcher believes that the year will see the following developments in the motor truck field:

1. For the first time in the history of the industry there is a distinct possibility that there will be a shortage of motor trucks in business transportation.
2. A definite campaign on the part of truck owners to secure capacity loadings at both ends of truck routes.
3. The railroads will ask for the long haul business and turn over the short haul in less-than-carload lots to the motor trucks.
4. The development of the motor bus as a transportation medium in the hauling of school children, in the transportation of city workers to and from places of work and in interurban fields.
5. The expenditure of more than $1,500,000,000 for motor trucks and equipment, such as tires, gasoline, parts and accessories.
6. Large orders from so-called national buyers, operating fleets of trucks in almost every section of the country.

RECEIPTS AT CENTERS.

SATURDAY, FEBRUARY 3, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	500	7,000	4,500
Kansas City	500	5,000	500
Omaha	100	7,000	500
St. Louis	300	5,500	.....
St. Joseph	200	4,000	300
Sioux City	300	5,500	.....
St. Paul	.....	1,200	.....
Oklahoma City	300	500	.....
Fort Worth	500	300	.....
Milwaukee	100	100	.....
Denver	400	200	2,000
Louisville	100	2,000	.....
Wichita	100	400	.....
Indianapolis	100	5,000	100
Pittsburgh	100	1,800	200
Cincinnati	400	2,000	.....
Buffalo	100	3,000	1,200
Cleveland	200	2,000	500
Nashville	300	1,500	.....
Toronto	300	200	.....

MONDAY, FEBRUARY 5, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	14,000	51,000	13,000
Kansas City	12,000	22,000	6,000
Omaha	5,000	11,500	15,000
St. Louis	4,500	17,000	2,000
St. Joseph	3,800	11,000	4,500
Sioux City	1,800	5,000	500
St. Paul	1,900	7,500	1,000
Oklahoma City	1,300	1,000	.....
Fort Worth	2,000	1,500	.....
Milwaukee	400	700	800
Denver	2,300	2,400	800
Louisville	1,200	2,000	200
Wichita	2,000	1,400	.....
Indianapolis	1,500	8,000	100
Pittsburgh	1,200	5,000	2,300
Cincinnati	1,600	8,000	600
Buffalo	1,600	13,000	7,500
Cleveland	900	4,000	600
Nashville	1,500	1,800	.....
Toronto	1,500	1,200	100

TUESDAY, FEBRUARY 6, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	16,000	42,000	17,000
Kansas City	10,000	17,000	6,000
Omaha	10,000	20,000	14,000
St. Louis	4,200	20,000	1,000
St. Joseph	2,500	8,000	2,500
Sioux City	3,000	15,000	1,000
St. Paul	2,300	14,000	500
Oklahoma City	800	800	.....
Fort Worth	1,100	1,500	800
Milwaukee	600	2,000	200
Denver	1,100	4,000	2,300
Louisville	200	1,000	100
Wichita	700	1,000	.....
Indianapolis	1,100	11,000	100
Pittsburgh	100	1,500	800
Cincinnati	400	4,700	100
Buffalo	100	5,000	1,400
Cleveland	300	2,500	500
Nashville	100	1,200	.....
Toronto	400	800	700

WEDNESDAY, FEBRUARY 7, 1923.

	Cattle.	Hogs.	Sheep
Chicago	10,000	33,000	17,000
Kansas City	11,000	16,000	6,000
Omaha	6,500	18,500	12,000
St. Louis	2,500	20,000	1,500
St. Joseph	3,500	16,500	4,000
Sioux City	3,000	17,000	500
St. Paul	2,500	18,000	2,000
Oklahoma City	1,500	2,000	.....
Fort Worth	1,000	1,200	200
Milwaukee	300	1,500	200
Denver	1,100	1,000	4,800
Louisville	300	1,800	100
Wichita	300	1,400	.....
Indianapolis	1,400	12,000	300
Pittsburgh	100	2,500	200
Cincinnati	500	4,500	100
Buffalo	200	5,000	1,400
Cleveland	400	4,500	1,500
Nashville	300	1,500	.....
Toronto	600	1,100	200

THURSDAY, FEBRUARY 8, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	48,000	8,000
Kansas City	3,000	11,000	5,500
Omaha	3,500	11,000	5,500
St. Louis	1,500	15,500	200
St. Joseph	1,800	8,000	3,000
Sioux City	1,800	8,000	1,500
St. Paul	2,000	11,500	800
Oklahoma City	800	1,000	.....
Fort Worth	1,500	1,800	700
Milwaukee	400	2,000	200
Denver	900	2,700	1,500
Indianapolis	1,000	10,000	200
Pittsburgh	.....	3,000	200
Cincinnati	600	5,000	200
Buffalo	100	2,300	900

FRIDAY, FEBRUARY 9, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	5,000	30,000	5,000
Kansas City	2,000	3,000	1,000
Omaha	2,000	9,000	5,000
St. Louis	1,200	14,000	500
St. Joseph	700	6,000	2,000
Sioux City	700	7,000	1,000
St. Paul	1,800	10,000	12,000
Oklahoma City	400	1,200	.....
Fort Worth	1,200	1,200	100
Milwaukee	100	400	100
Denver	200	200	1,700
Indianapolis	600	8,000	200
Pittsburgh	.....	3,000	300
Cincinnati	700	5,300	300
Buffalo	100	6,100	5,200

NEW YORK LARD EXPORTS.

Exports of lard from New York from January 1 to January 31, 1923, according to unofficial reports, were 77,946,886 lbs.; tallow, 70,000 lbs.; greases, 3,029,000 lbs.; and stearine, 76,400 lbs.

NEW YORK LIVESTOCK.

The following are the receipts for week ending Saturday, February 3, 1923:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,168	8,761	10,647	13,977
New York	1,097	2,190	26,888	1,800
Central Union	4,172	1,550	381	15,441
Total for week	8,437	12,501	37,916	30,718
Previous week	9,160	10,340	39,120	37,111
Two weeks ago	9,289	9,970	36,437	34,471

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Union Stock Yards, Chicago, February 8.

Cattle receipts at ten markets were 20,000 short of last week, and 40,000 under two weeks ago. The rise of the market at Chicago Monday was reversed in the presence of more liberal supply Tuesday, and the net results of the two days' trading were approximately steady prices with the close of the previous week. The last two days witnessed a net gain around 25 to 35c on better classes.

Hogs the current week came more freely than the relatively low receipts all around a week ago, the gain at ten markets having registered 75,000 head in excess of last week. Even at these figures arrivals are only seasonal in volume. Receipts being moderate, Monday's prices were higher, but an effort to give the market a flying start at still more elevated levels Tuesday morning lapsed into a two-day collapse that put lights and butchers half a dollar lower and uncovered instances of loss up to 75c on weights around 200 lbs. The shock spent itself early Thursday, however, and recuperation by the noon hour approximated 15 to 20c.

The movement of sheep and lambs to ten markets has shown no essential change in volume over last week. Values in the sheep house took a Monday upturn of 15 to 25c, which for the most part was taken off Tuesday. The general status of the market since and net course for the first four days of the week indicate a gain of 15c on wooled lambs and 25c on other fed classes except clipped stock, which occupies a merely steady footing.

Beef steers indicated the use of more corn, but the kind due to score $10.00 and better show up in small numbers. The bulk of beef steers sold from $8.25 to $9.75; at the high spots this week few beef steers were available to killers under $8.25. "Warmed up" droves sold down to $7.25 and plain stuff as low as $6.50.

Light hogs Monday sold in a substantial way up to $8.80 and scored a top of $8.85 on a flare Tuesday morning, but all weights went into a price drive later in the day and touched bottom Thursday when the top was only $8.40 and slumps on 200-lb. hogs at Wednesday's close showed the maximum declines. Quotations were stabilized slightly above the lowest levels, the bulk of butchers Thursday having cashed from $7.75 to $7.95 and the bulk of light hogs from $8.15 to $8.30.

The bulk of Colorado wooled lambs this week sold from $14.75 to $15.15 and excess weight droves had to take down to $14.40. Clipped lambs cashed from $12.00 to $12.50, but later in the week $12.75. Fed wethers brought down $13.50 and less. Light weight ewes scored $8.25.

KANSAS CITY.

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, February 7.

Livestock prices are on the down grade again and receipts are gradually showing larger proportions than demand. The outlet evidently has been curtailed through reductions in general demand for meats due to a temporary overstocking of supplies. Cattle are duller than hogs or sheep and though sheep prices are relatively higher than either hogs or cattle, they appear to be in better demand. Receipts this week were about in line with the same days last week and a year ago, and carried a larger per cent of cattle suitable for killers. Average quality is good and killers are finding no complaint on the percentage of beef yielded from current buys.

The best steers here this week sold at $9@9.65. Those selling at $9.50 up were in 1,350 to 1,550-pound weights. The bulk of the steers sold at $8@9 and they included all weights from yearlings up to 1,450 pound steers. While nothing strictly prime has been offered, most of the steers coming now have been fed 90 to 100 days. Some plain killing steers, 850 to 1,000 pounds, sold at $7.25@7.50, and some South Texas grass cattle sold at $5@5.50. Most of the fat cows sold at $4@5.25, canners $2.25@2.75, cutters $2.85@3.40. Veal calves were in active demand and reached the high point of the season with a few selected light weights selling up to $11.50. Most of the good to choice veals brought $9.50@10.50 and heavy killing calves $6@8.50. Bulls are selling at $2.75@4.50.

The hog market started the week at strong to higher prices and a slight gain was recorded again on Tuesday. Today, however, demand fell short of the liberal supplies offered, and there was a general decline that took the market back to the low level of the year. The top price was $8.15 and bulk of sales $7.85@8.10. Most of the 140 to 190-pound hogs sold at $8.05@8.15. Medium weight hogs brought $7.90@8.10 and the heavy smooth packing hogs brought $7.50@7.85. Packing sows sold at $7@7.10 and pigs $7.25@7.85.

Choice light weight lambs today sold at $14.25@14.60, medium to strong weight lambs $13.75@14.35, and heavy lambs $13.25@13.75. Clipped lambs brought $11.50@12.25. Wooled yearlings sold up to $12.75, choice light weight wooled ewes up to $8.25, and wethers up to $9. Compared with a week ago fat sheep were strong to 25 cents higher and lambs are generally steady to 15 cents lower. Receipts continue fairly liberal and the bulk of the arrivals here are coming from Colorado feeding sections.

OMAHA.

(Special Letter to The National Provisioner.)

South Omaha, Neb., February 7.

Cattle receipts have not been so heavy this week, but owing to the unsatisfactory condition of the Eastern beef trade the demand has not been at all broad and prices have fluctuated considerably. It seemed to be largely a matter of the size of the receipts, and anything like a surplus was sure to bring about a lower level of prices. Compared with the close of last week, however, values are very generally in just about the same notches.

Strictly good to choice weighty beeves as well as yearlings are quoted at $8.75@9.75 and on up, with the fair to good shortfed steers selling very largely at $7.50@8.50, and the common to fair warmed up and off quality steers bringing 6.75@7.25 and on down. Outlet for the cows and heifers was fairly broad most of the time and prime heifers are quoted up as high as $7.00@8.00. Canners are moving freely at $2.50@3.00, and the bulk of the butcher and beef stock is going at a spread of $4.25@5.75. Veal calves are somewhat stronger than a week ago at $5.00@11.50, while bulls, stags, etc., are quotably unchanged at $3.75@5.75.

Heavy receipts this week have had a depressing influence on the hog market and the general trend of values has been lower. Both local packers and outside shippers have apparently had good orders to fill, and at the lower prices prevailing the hogs have evidently been an attractive proposition to all classes of buyers. Today there were about 17,000 hogs here and prices broke 10@25c. Best light weights brought $8.00, against $8.35 last Wednesday, and bulk of all the hogs sold at $7.60@7.80, against $8.10@8.30 a week ago.

No great change has taken place of late in the market for sheep and lambs, although all classes of buyers have made a vigorous effort to force prices to lower levels. Demand has been good, however, from the packers and competition lively from the feeder buyers. Fat lambs are quoted at $13.30@14.60, yearlings at $11.50@12.50, wethers at $7.75@9.00 and ewes at $5.25@7.75.

ST. LOUIS.

(Special Letter to The National Provisioner.)

National Stockyards, Ill., February 7.

For the week ending today this market has received 17,000 cattle. The market last week closed very sluggish and decidedly mean, with declines in values registering from 25@50c lower for the week. Beginning on Monday of the present week, prices took an upturn, due to light receipts and more favorable weather conditions, which serve to strengthen up the fresh meat market. Not much can be said of the quality of the offerings, they being for the most part of medium grade.

The price spread for the steer offerings runs from $6.50@9.00 with the top sales going up to $10.00. On the best cattle, prices are perhaps steady with Monday's advance, but on the medium and common kinds they are off 15@25c and cannot be called much more than steady with the close of last week.

In the butcher grades, good light yearlings are finding the most active movemnt. The best of these are strong to 25c higher while the plainer kinds are holding to around steady. Finished yearings are selling upwards of $9.25, the common and medium kinds $5.00@8.00, cows with flesh $4.00@5.75, with the real good ones going up to $6.50. Beef bulls $4.50@5.50, bolognas $4.00@5.00. South Texas fed steers are beginning to arrive. We have had in the neighborhood of 50 cars the last week, the common and medium ones selling from $6.00@6.50 and the better grade up to $7.25.

Hog receipts continue liberal, the count for the week to date being upwards of 96,000. The quality of the run is good. We are receiving more good heavy hogs than at any time this winter. Light shipping weight hogs are in greater favor than at any time during the season and at this writing are 15@25c higher than any other class.

Today's quotations are: Mixed and butchers, $8.30@8.40; good heavies, $8.00@$8.10; roughs, $7.00@7.10; lights, $8.40@8.65; pigs, $7.00@8.00; bulk, $8.10@8.50.

Sheep receipts this week are extremely light, there being only about 4,000 for the period. This is hardly enough to make an accurate estimate of the market. Prices are on the upturn, mutton ewes selling from $7.50@7.75 and wethers around $9.00. Best lambs are bringing $14.75@15.00, medium grade 13.75@14.50. These prices indicate a 25c advance.

ST. PAUL.

(Reported by Minn. Dept. of Agriculture and U. S. Bureau of Agricultural Economics.)

South St. Paul, Minn., February 7.

Extremely cold weather has caused irregular cattle marketings and the market has been an up-and-down affair, prices varying with the supply. Receipts at the week's opening were very light and prices advanced around 25c but marketings were more liberal since then and most of the gain has been wiped out. Receipts for the three-day period here totaled around 6,400 compared with actual arrivals of 8,081 for the same days of last week.

Shortfed beeves of common and medium grades are selling at present from $6.00@8.25, with the bulk $6.50@7.50.

Best fat heifers sold from $6.25 up to $7.00 or somewhat higher with the bulk of fat heifers going at $5.00@6.00. A few of the better offerings of fat cows, mostly of the lighter weights, brought $5.25 to around $6.00, with the big end of the fat cows selling at $4.00@5.00.

Packers are buying their canner and cutter supplies at $2.50@3.25. Bologna bulls sold within a price range of $3.50@4.50 according to weight and quality, with the bulk at $3.75@4.25. Some medium to good heavy bulls sold at $4.50@5.00, with a few lightweights higher.

Best light veal calves sold today at $9.00@9.25, for the most part with seconds largely $5.00@6.00.

The run of hogs here for the first half of this week totaled about 40,000 compared with 43,400 a week ago and 32,000 a year ago. The general trend of the hog market during the past week has been downward, butcher and bacon hogs losing about 40@50c and packing sows 25c compared with a week ago. Bulk of the butcher and bacon hogs cashed at $7.75@8.10 today within a range of $7.50@8.20. The small percentage of rough or heavy packing sows included sold largely at $6.50, with pigs mostly $8.20, choice killers up to $8.25.

Fat lambs are 25c or more higher than a week ago, most of the natives selling around $14.00 or slightly above with two loads of strictly choice 73-lb. fed westerns reaching $14.75. Seconds are selling from $10.00@12.00, heavy lambs averaging around $11.00. Fat sheep are also 25c or more higher than last Wednesday, choice 100 to 115-lb. fed ewes cashing today at $7.75, with good light and medium weight natives around $7.00@7.50.

CANADIAN CATTLE MARKETS.

Sales of cattle and calves at chief Canadian centers with top prices for selects, compared to the same time a week ago and a year ago are reported as follows by the Markets Intelligence Division of the Dominion Department of Agriculture for the week ending February 1, 1923:

CATTLE.

	Sales: Week ending Feb. 1.	Sales: Same week, 1922.	Sales: Week ending Jan. 25.	Top price good steers (1,000-1,200 lbs.): Week ending Feb. 1.	Same week, 1922.	Week ending Jan. 25.
Toronto (U. S. Y.)	5,246	3,638	7,013	$7.50	$7.50	$7.50
Montreal (Pt. St. Chs.)	442	640	682	6.50	7.75	6.75
Montreal (E. End)	474	500	301	6.50	7.75	6.75
Winnipeg	3,991	1,395	3,276	6.25	6.50	6.00
Calgary	1,546	782	1,732	6.15	7.00	6.25
Edmonton	1,203	517	1,377	6.00	6.50	6.00
Total	12,922	7,472	14,381			

CALVES.

	Sales: Week ending Feb. 1.	Sales: Same week, 1922.	Sales: Week ending Jan. 25.	Top price good calves: Week ending Feb. 1.	Same week, 1922.	Week ending Jan. 25.
Toronto (U. S. Y.)	752	754	773	$13.00	$15.00	$13.50
Montreal (Pt. St. Chs.)	466	379	249	12.00	13.00	11.00
Montreal (E. End)	255	254	155	12.00	13.00	11.00
Winnipeg	356	227	246	9.00	10.00	8.00
Calgary	113	140	215	6.00	6.00	4.50
Edmonton	90	44	95	5.00	7.00	5.00
Total	2,032	1,798	1,733			

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Saturday, February 3, 1923:

CATTLE.

	Week ending Feb. 3.	Previous week.	Cor. week, 1922.
Chicago	24,679	28,012	33,742
Kansas City	22,551	26,144	19,396
Omaha	16,483	22,010	13,618
East St. Louis	11,266	11,406	5,290
St. Joseph	7,624	9,156	6,626
Sioux City	6,694	6,687	3,936
Cudahy	862	906	826
Ottumwa	.....	.....	.....
South St. Paul	.....	.....	11,054
Fort Worth	.....	.....	2,501
Philadelphia	2,052	2,247	.....
Indianapolis	1,469	2,120	1,734
Boston	1,659	1,529	.....
New York and Jersey City	10,429	10,579	9,565
Oklahoma City	4,916	5,276	.....

HOGS.

	Week ending Feb. 3.	Previous week.	Cor. week, 1922.
Chicago	151,400	160,800	128,733
Kansas City	63,379	59,352	36,243
Omaha	57,864	14,997	38,365
East St. Louis	44,891	51,124	30,501
St. Joseph	54,704	43,507	32,382
Sioux City	38,154	27,296	16,994
Cudahy	23,031	28,384	11,912
Cedar Rapids	14,700	13,200	12,200
Ottumwa	12,660	17,115	14,675
South St. Paul	60,000	63,600	37,859
Fort Worth	8,000	5,400	10,900
Philadelphia	21,713	20,269	20,567
Indianapolis	25,428	34,935	22,656
Boston	30,652	21,909	.....
New York and Jersey City	56,788	61,852	33,964
Oklahoma City	6,884	8,167	9,600
Milwaukee	7,800	13,300	46,600
Cincinnati	14,400	20,100	14,200

SHEEP.

	Week ending Feb. 3.	Previous week.	Cor. week, 1922.
Chicago	52,845	53,694	52,030
Kansas City	21,194	21,736	20,358
Omaha	34,558	39,449	30,101
East St. Louis	3,909	4,789	3,342
St. Joseph	14,963	19,578	14,522
Sioux City	2,922	4,857	5,649
Cudahy	384	246	567
Ottumwa	.....	.....	.....
South St. Paul	.....	.....	7,718
Fort Worth	.....	.....	.....
Philadelphia	4,438	5,301	6,482
Indianapolis	448	687	261
Boston	3,904	5,141	.....
New York and Jersey City	34,905	39,338	36,941
Oklahoma City	32	150	.....

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, February 3, 1923, are reported by The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	5,063	11,200	14,509
Swift & Co.	5,719	13,000	19,466
Morris & Co.	5,448	23,200	9,661
Wilson & Co.	4,955	14,200	9,269
Anglo-Amer. Prov. Co.	347	5,700	.....
G. H. Hammond Co.	2,248	6,600	.....
Libby, McNeill & Libby	899	.....	.....

Brennan Packing Co., 5,100 hogs; Miller & Hart, 5,400 hogs; Independent Packing Co., 8,200 hogs; Boyd, Lunham & Co., 5,700 hogs; Western Packing & Provision Co., 12,800 hogs; Roberts & Oake, 7,300 hogs; others, 28,700 hogs.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,737	1,219	12,662	2,657
Cudahy Pkg. Co.	2,816	975	6,876	5,078
Fowler Pkg. Co.	951	22	....	....
Morris & Co.	3,545	1,005	10,467	3,469
Swift & Co.	3,451	887	18,822	6,066
Wilson & Co.	3,363	638	12,442	3,925
Local butchers	757	185	1,110	29
Total	17,620	4,931	62,379	21,224

OMAHA.

	Cattle.	Hogs.	Sheep.
Morris & Co.	3,246	8,116	5,134
Swift & Co.	4,249	10,729	14,187
Cudahy Packing Co.	4,022	14,147	9,424
Armour & Co.	4,003	19,510	9,204
Dold Packing Co.	764	5,085	.....
Higgins' Pkg. Co.	11	54	19
Midwest Pkg. Co.	43	.....	.....
Omaha Pkg. Co.	71	.....	.....
So. Omaha Pkg. Co.	22	.....	.....
Lincoln Pkg. Co.	182	.....	.....
Nagle Pkg. Co.	122	.....	.....
Wilson Pkg. Co.	381	.....	.....
Sinclair Pkg. Co.	43	.....	.....
Swartz & Co.	.....	3,078	.....
J. W. Murphy	.....	14,070	.....
Others	11,978	3,709	10,626
Total	29,137	78,498	48,594

ST. LOUIS.

	Cattle and calves.	Hogs.	Sheep.
Armour & Co.	2,299	10,587	2,425
Swift & Co.	2,164	7,019	2,051
Morris & Co.	1,559	.....	214
St. Louis Dressed Beef Co.	656	.....	.....
Independent Pkg. Co.	513	4,202	120
East Side Pkg. Co.	676	2,289	186
Heil Pkg. Co.	22	2,948	.....
American Pkg. Co.	74	2,028	.....
Krey Pkg. Co.	77	296	.....
Sartorius Prov. Co.	11	489	.....
Sieloff Pkg. Co.	113	996	19
Butchers	10,467	42,656	1,451
Total	18,631	73,510	6,466

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,564	147	17,932	1,695
Armour & Co.	2,190	38	18,922	1,116
Swift & Co.	1,238	14	772	576
Sacks Bros. Pkg. Co.	32	42	....	....
Smith Bros. Pkg. Co.	124	24	14	....
Local butchers	48	22	....	....
Eastern packers	125	....	22,191	....
Total	6,321	287	39,831	3,387

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,328	432	26,999	11,740
Hammond Pkg. Co.	1,836	508	13,446	1,648
Morris & Co.	1,788	634	14,034	1,575
Others	4,494	202	6,574	2,495
Total	10,846	1,776	61,053	17,458

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,759	768	3,239	20
Wilson & Co.	1,511	811	3,380	12
Other butchers	51	16	265	....
Total	3,321	1,595	6,884	32

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,976	5,552	35,124	1,516
Armour & Co.	2,015	3,746	23,646	1,374
Katz & Horn Pkg. Co.	282	31	46	....
Hertz & Rifkin	208	84	....	....
J. R. King	17	23	18	....
Others	425	304	11,934	501
Total	5,923	9,740	60,768	3,391

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn & Son	516	104	2,023	136
Kroger Groc. Bak. Co.	159	94	207	....
C. A. Freund	91	38	216	....
Gus Juengling	139	110	....	49
J. F. Schroth Pkg. Co.	28	....	1,693	....
H. H. Meyer Pkg. Co.	24	....	1,840	....
J. Hilberg & Sons	142	....	....	46
W. G. Rehn & Son	86	36	....	....
Peoples Pkg. Co.	104	142	....	....
J. Bauer	56	....	....	....
A. Sander Pkg. Co.	....	....	559	....
J. Vogel & Son	....	....	797	....
John Hoffmans' Sons Co.	....	....	531	....
Lohrey Pkg. Co.	....	....	215	....
Ideal Pkg. Co.	....	....	809	....
Sam Gall	....	....	....	216
Jacob Schlachter's Sons	....	....	....	57
Ehrhart & Son	....	....	....	47
F. Blackburn	....	....	....	23
John Stegner	....	....	....	....
Total	1,345	524	8,890	584

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,381	289	14,469	388
Moore & Co.	....	....	4,748	....
Ind. Abat. Co.	1,345	61	3,427	130
Armour & Co.	....	79	4,101	18
Hilgemeier Bros.	3	....	951	....
Browne Bros.	142	25	146	....
Riverview Pkg. Co.	8	29	202	....
Schussler Pkg. Co.	43	....	404	....
Ind. Prov. Co.	....	17	297	....
Meier Pkg. Co.	....	....	267	....
Worm & Co.	76	....	217	....
Eastern buyers	1,421	2,281	15,205	281
Misc.	328	162	538	55
Total	4,739	2,943	49,952	872

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	932	775	5,434	426
Dold Pkg. Co.	216	21	6,784	....
Local butchers	97	3	....	....
Total	1,245	799	12,218	426

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	657	223	3,647	1,033
Armour & Co.	546	163	3,393	1,659
Blayney-Murphy Co.	438	....	1,453	....
Miscellaneous	602	14	1,468	306
Total	2,243	400	8,961	2,998

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ending February 3, 1923, with comparisons:

Cattle.

	Week ending Feb. 3.	Previous week.
Chicago	24,679	28,012
Kansas City	17,620	20,600
Omaha	29,137	38,071
St. Louis	18,631	22,040
Sioux City	6,321	7,083
St. Joseph	10,846	11,346
Oklahoma City	3,321	3,245
St. Paul	5,923	6,177
Cincinnati	1,345	1,443
Indianapolis	4,739	5,303
Wichita	1,245	1,927
Denver	2,243	1,921

Hogs.

	Week ending Feb. 3.	Previous week.
Chicago	151,400	160,800
Kansas City	62,379	59,271
Omaha	78,498	82,008
St. Louis	73,510	97,817
Sioux City	39,831	47,642
St. Joseph	61,053	50,078
Oklahoma City	6,884	8,177
St. Paul	60,768	62,567
Cincinnati	8,890	9,888
Indianapolis	49,952	45,717
Wichita	12,218	12,153
Denver	8,961	9,720

Sheep.

	Week ending Feb. 3.	Previous week.
Chicago	52,845	56,694
Kansas City	21,224	21,651
Omaha	48,594	58,268
St. Louis	6,466	7,843
Sioux City	3,387	4,545
St. Joseph	17,458	22,092
Oklahoma City	32	150
St. Paul	3,391	4,563
Cincinnati	584	300
Indianapolis	872	2,195
Wichita	426	387
Denver	2,998	3,596

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES.—Three packers sold close to 30,000 February branded cows at 13c, a steady price compared with January's last sales. Sellers consider this a relative advance, quality considered. One seller included 2,500 February extreme light Texas steers at 13c. No other business reported around, although some inquiries are noted. One seller has January branded cows and asks 13½c. Native steers are priced at 20@20¼c; Texas, 17½c; butts, 18c; Colorados, 17c; branded cows, 13c; heavy cows, 16½c; lights, 15c last paid; native bulls, 13¾@14c; branded, 11½@12c for points.

COUNTRY HIDES.—The situation is in a waiting position with sellers seemingly rather sure of themselves. Tanners, while depreciating the market factors at the same time, retain their interest in raw materials and are always willing and anxious to pick up hides of good quality at steady levels. The market for seasonable domestic grub free buffs is 13c and on extremes 14c, locally and in the good nearby sections. A great many Canadian hides are being marketed through the Northwestern markets and also through local channels and such material is bringing on a basis of about 13½c for extremes and 12½c for buffs in grub free designation. Moderately grubby extremes of nearby origin quoted at 13½c and buffs at 12½c. Very little in the way of business is noted in the hides of mixed description as tanners feel there is not enough of a discount. All weight hides in the originating sections are selling at 12¼@13¼c delivered Chicago basis. Occasional sales are reported as low as 12½c and there are open orders floating around at that figure from all directions. Bids of 13c are also noted from time to time for good section all weight hides which are generally declined. Heavy steers are quoted at 13½@14½c nominal and heavy cows are ranged at 12¾@13c for quality. Branded country hides are top at 11c flat basis with but little interest manifested at that level. Country packers are quoted at 12@12½c nominal; bulls are priced at 10½c paid; country packers, 12@12½c; glues, 7@7½c.

NORTHWESTERN HIDES.—A limited trade is still noted in Twin Cities hides. Most of the business in selected weights, heavy goods bringing 12½@12¾c and light stock a cent more. All weight hides sell readily at 12¾c, though most buyers do not wish to pay much more than 12½c. Bulls are priced out at 10½c; kipskins are quoted at 13@15c for quality and calfskins at 16@18c as to descriptions. Horse hides, $5.00@5.25 flat.

CALFSKINS.—Local city calfskins sold at 18c, involving two cars of material, being half a cent lower than last week. Other collectors hesitate to consider this the market. Tanners are not keenly seeking material. Packers continue to ask 18¾c for their November forward slaughter and report refusing bids at 18½c late last week for a clean-up which they figure could still be obtained. There were reports around that some packer skins had sold at 18c, but this could not be confirmed. A car of choice outside first salted city calfskins sold at 17½c; other parcels are still held for 18c. Resalted outside city skins are quoted at 16@17c and countries at 14@16c. Deacons enjoy a good inquiry but stocks as yet are small. Nominal market for mixed descriptions, $1.00@1.10. Kipskins quoted 17½c last paid and nominal for packers; cities, 17c; outside city and country skins are quoted at 13@16½c.

MISCELLANEOUS MARKETS.—Packer sheepskins remain quiet and well sold out at $3.25@3.40 for quality. Small packer skins are also well sold out and nominal up to $3.15. Packer fall clips are held for $2.00 and shearlings $1.05@1.10. Dry western pelts are slow sale and quoted 26@28c asked; pickled skins range at $5.00@5.50; horse hides are talked strong up to $6.00 for best renderers with ordinary lots, $5.50; good mixed city and country renderers are quoted at $5.00@5.50 for lots; country kinds are slow and in limited request at $4.25@4.75. Dry hides are still priced nominally at 17@18c and hogskins at 15@25c, with strips 6@6½c.

New York.

PACKER HIDES.—Nothing new has developed in the market for city slaughter stock and the situation is nominally unchanged at steady levels. Natives quoted 20c; butts 18c and Colorados 17c; cows 14½c; bulls 13½@14c.

SMALL PACKER HIDES.—A firm situation is noted in Eastern small packer hides with high prices generally talked. December-January native steers are offered at 19¼c and not taken of Penn origin; cows of similar description are held for 15c. Sales of Penn steers noted as low as 17c for two thousand and cows 14c. A car of Eastern small packer branded steers and cows sold at 15c and 12c respectively. A car of Canadian packer 45-60 cows sold at 7½c. A car of Montreal cows 50-60 lbs. range made 1c. It is further reported that two cars of Western October to date small packer 25-45 lbs. cows sold at 16c.

COUNTRY HIDES.—A fair movement is reported from time to time in country hides. A big car of seasonable grub free extremes sold at 14c. A car of Eastern all weights, dating back, mainly koshers, sold at 12½c. A car of country bulls sold at 10½c. Penn current receipt buffs, containing a sprinkling of grubs, sold at 13c and extremes of similar description made 14c. Southern light hides are in demand at 12@13½c for sections and descriptions. Ohio shippers continue to request 14½c and report a little success from time to time in effecting sales of light hides.

CALFSKINS.—There is little doing in the way of business in city slaughter calfskins. Three weight skins are generally priced out at $1.50@1.55-2.20@2.25-3.00@3.05 and late business went over at these figures. Stocks are gradually accumulating. Outside skins are steady and moderately active from time to time at $1.20@1.40 range on lights. Untrimmed skins are quiet and quoted nominal at 16@18c. Kipskins, especially light weights, are in supply and sellers are endeavoring to effect movement. Buyers bid $2.50@2.75 and sellers ask $3.00@3.25. Heavies $4.40 paid.

FOREIGN WET SALTED HIDES.—The situation in frigorifico steers is inclined toward easier levels as buyers are uninterested and stocks are accumulating. Values as recently paid are considered too high by the domestic buyers and foreign interests appear no longer interested. All observers believe a lower market is in prospect for the immediate future. Fully a hundred thousand hides are unsold in the B. A. and Montevideo sections with the bulk of the holdings of the B. A. types which last sold at $57.00 Argentine gold or about 23⅛c landed New York. The Montevideo varieties last sold at $59.00 or 24c landed. Frigorifico type hides have been selling from time to time at steady levels. Two thousand Tucuman type steers sold at 21⅛c. Other recent sales of frigorifico type steers were at 19@21c. Frigorifico cows are quoted 16⅜c last paid and type cows 14½c. Campos and other similar common hides quoted at 11@14c. The spot hides market is quiet.

CHINESE HIDE TRADE POOR.

One of the most important articles of export from Hankow is dry cowhides. The local money market is often affected and may be said to depend upon fluctuations in this trade. Since the spring of 1922, on account of military operations in Shensi and Honan, the supply of hides from those Provinces could not be relied upon, and this condition has reacted unfavorably on the market.

Contrary to the usual rule foreign firms have been fixing hide prices which are not altogether agreeable to the native dealers. Some of the British firms have recently raised prices a few taels per picul, while the German operators have lowered them. As a result native hide dealers are not in a position to offer standard prices for hides when making purchases in the interior. Dealers are finding it difficult to dispose of their holdings to foreign buyers owing to the low prices offered in both Europe and America, and no large contracts are being entered into for the supply of hides.

FRENCH DESIRE EXPORT HIDE DUTY.

French tanners have for some time been disturbed because of the quantity of hides exported from France, particularly to the United States and England. Numerous requests for an export duty on raw stock have been made to the Minister of Commerce, both by leather and shoe manufacturers, and the question of an export tax on raw hides will be studied by a commission appointed by the General Hide and Leather Syndicate of France.

CHICAGO HIDE QUOTATIONS.

(Special Report to The National Provisioner from J. F. Nicolas.)

Chicago, Feb. 10, 1923.—Quotations on hides at Chicago for the week ending Feb. 10, 1923, with comparisons, are as follows:

PACKER HIDES.

	Week ending Feb. 10, '23.	Week ending Feb. 3, '23.	Cor. week, 1922.
Spready native steers	23 @23½c	22½@23c	17½@18c
Heavy native steers	20 @20½c	20 @20½c	16 @16½c
Heavy Texas steers	@17½c	@17½c	15½@16c
Heavy butt branded steers	@18c	@18c	15½@16c
Heavy Colorado steers	@17c	@17c	14½@15c
Ex-Light Texas steers	@13c	@13c	12 @12½c
Branded cows	@13c	@13c	12 @12½c
Heavy native cows	@16½c	16½@17c	14½@15c
Light native cows	@15c	@15c	13 @14c
Native bulls	13½@14c	13½@14c	9 @10c
Branded bulls	11½@12c	@11½c	8 @ 8½c
Calfskins	18½@18¾c	@19c	18 @19c
Kip	17 @17½c	@17c	16 @17c
Slunks, regular	$1.15@1.25	$1.05@1.10	$1.20@1.30
Slunks, hairless	40 @85c	45 @90c	35 @70c

Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

	Week ending Feb. 10, '23.	Week ending Feb. 3, '23.	Cor. week, 1922.
Natives, all weights	14 @14½c	14½@15c	11½@12c
Bulls, natives	12½@13c	12½@13c	6 @ 7c
Branded hides	12½@13c	12 @12½c	7 @ 8c
Calfskins	18 @18½c	18 @18½c	16 @17c
Kip	17 @17½c	17 @17½c	15 @16c
Light calf	$1.20@1.30	$1.20@1.30	$1.25@1.30
Slunks, regular	$1.00@1.10	$0.90@1.00	$1.00@1.10
Slunks, hairless	35 @70c	35 @70c	30 @60c

COUNTRY HIDES.

	Week ending Feb. 10, '23.	Week ending Feb. 3, '23.	Cor. week, 1922.
Heavy steers	13 @14c	13 @14c	9½@10c
Heavy cows	12½@13c	12½@13c	@ 9c
Buffs	12½@13c	12½@13c	@ 9c
Extremes	13½@14c	13½@14c	10 @11c
Bulls	10 @10½c	10 @10½c	@ 6½c
Branded	10 @11c	10 @11c	@ 6½c
Calfskins	15 @16c	15 @16c	14 @15c
Kip	13 @14c	13 @14c	12 @13c
Light calf	$1.10@1.20	$1.10@1.20	$1.15@1.25
Deacons	$0.90@1.00	$0.90@1.00	$0.95@1.05
Slunks, regular	50 @60c	50 @60c	60 @70c
Slunks, hairless	25 @30c	25 @30c	30 @35c
Horsehides	$4.50@5.00	$4.50@5.00	$3.00@4.00
Hogskins	15 @20c	15 @20c	20 @25c

Prices quoted are f. o. b. Chicago or Chicago freight equalized, for straight carloads or more to tanners. Dealers' price range ½@2c per lb. less.

ICE AND REFRIGERATION

ICE NOTES.

R. P. Clinkscales will soon erect a new ice plant at Greenwood, S. C.

The Poplar Bluff Ice & Fuel Co., Poplar Bluff, Mo., recently increased its capital to $150,000.

The Diamond Ice Co., Sherman, Tex., has been incorporated with S. C. Kanur as president.

The W. H. Irwin Ice Co., Inc., Houston, Tex., has increased its capital from $50,000 to $200,000.

The Parkersburg Ice Co., Parkersburg, W. Va., has increased its capital from $100,000 to $150,000.

The Whittier Ice and Cold Storage Co., Anaheim, Cal., has been incorporated with a capital of $25,000.

A. C. Williams and others of Visalia, Cal., are considering the erection of a new cold storage plant.

The Farmers' Storage Co., Hurlock, Md., has recently been incorporated by Charles M. Phillips and others.

The Tavares Ice & Cold Storage Co., Tavares, Fla., of which C. H. Worthen is manager, is making extensive improvements.

The Kirbyville Ice & Light Co., Kirbyville, Tex., has been incorporated with a capital of $20,000 by R. J. Cooper and others.

The Lake City Ice and Coal Co., Michigan City, has been incorporated with a capital of $75,000 by Frank D. Barnes and others.

The Laurens Cold Storage Co., Laurens, S. C., has been incorporated with a capital of $40,000 by Charles F. Flemming, president-treasurer, and others.

The Parkview Market and Freezing Corporation, Washington, D. C., has recently been incorporated with a capital of $300,000 by Robert B. Whitehurst, Burllie M. Odum and Robert H. Hill.

The Arkansas Light & Power Co., Pine Bluff, Ark., of which H. C. Couch is president and general manager, will shortly rebuild its ice plant which was recently burnt at a loss of about $20,000.

ONE REFRIGERATING LAYOUT.

The Detroit Packing Co. has recently completed, in Detroit, Mich., what is considered to be one of the most up-to-date and modern packing plants in the country today. Their refrigerating equipment consists of a 100-ton twin cylinder Arctic, horizontal, double-single-acting refrigerating machine, rated at a 100-tons daily refrigerating capacity, same being direct connected to a 175-H. P. Allis-Chalmers synchronous motor without flywheel. They also have a 50-ton belted style refrigerating machine, driven by a 75 hp. slip ring motor.

The larger machine is actuated by a push button station and remote control. This was made necessary by the fact that the insurance people would not permit them to bring the high tension electric current and control equipment inside of their buildings (without making considerable alterations in their buildings) so this part of the apparatus was placed in the transformer house, outside, with the push-button station inside the engine room, near the compressors.

The large refrigerators and beef storage rooms are taken care of by a brine spray system, installed in the lofts overhead. The offal and storage rooms, and some of the other rooms, where considerable moisture is encountered, are cooled by a brine spray system, inside large galvanized steel conduits, hung on the ceiling, and having drip pans underneath, in accordance with the design as generally used abroad. The arrangement has given excellent results.

Their freezers are cooled by direct expansion piping. All of the brine cooling is done in the basement, in a very large steel brine tank by means of an Artic, open end, shell type, brine cooler, the circulation being provided by a vertical Arctic agitator direct connected to a vertical motor.

COLD STORAGE IN RUSSIA.

The people's Sales Committee of the Russian Soviet government has specially organized a meat slaughtering and refrigeration section to deal with the preservation and manufacture of perishable products. Its operations will depend, of course, principally on the supply of cattle. Arrangements had been made to prepare 4,208,000 poods of meat in the 1922-23 working year, but it is proposed to increase this quantity now to 5,739,000 poods.

There are sixty-four slaughterhouses under the control of the authority named, besides nineteen cold storage plants. Ten of the slaughterhouses have cold storage plants attached. The total number of hands engaged is 3,094. The capacity of the cold storage plants is 2,000 poods a day, the storage capacity of these establishments being 2,500,000 poods. The total traffic in meat is estimated at about 6,000,000 poods, including 1,200,000 poods of frozen meat.

The technical condition of the storage plants is far from satisfactory, owing to the shortage of funds to be devoted to re-equipment and general repairs. These have been effected to some extent, but not on a sufficiently large scale.

As to the existing cold storage plants, those in Petrograd are working particularly well, and both Australian and Argentine meat are being kept in them. The largest plant in Petrograd is the Tchernigovsky, and as far as its working efficiency is concerned it is almost entirely full up. Not long ago the former Schottlansky Co.'s plant recommenced work, and the opening of a third is now in sight. At Darnitz, near Kieff, the plant of the former commissiariat has been restored, and the slaughterhouse has been refitted. It is intended in the coming working year to slaughter 600,000 head of cattle in the communal slaughterhouse.

CATTLE ON FARMS SHOW GAIN.

A recovery from the liquidation in the cattle industry which began in 1920 and continued throughout 1921 is indicated by the substantial increase during the first 10 months of 1922 in the number of cattle on farms, according to data compiled by the U. S. Department of Agriculture.

The number of cattle estimated on farms Jan. 1, 1922, was 65,352,000 head. The average for the past 10 years was 63,199,200 head, the 1922 estimate showing an increase of 2,152,800 head or 3.4 per cent over the 10-year average. On Jan. 1, 1913, the total number of cattle on farms was 56,527,000, making the net increase for the 10 years 8,825,000 cattle or an average annual increase of 882,500 head.

The ultimate destination of all cattle either of beef or dairy breeding is the slaughterhouse and the beef consumers' table. This is a fact which producers of beef cattle sometimes overlook. Probably 90 per cent of the dairy calves dropped go to the slaughterhouse and produce veal. Furthermore, virtually all dairy cows and bulls ultimately arrive at the same destination. These animals produce beef and veal which are consumed and thereby come into direct competition with the beef produced by the range cattleman and the corn belt feeder.

On Nov. 1, 1922, the estimated number of cattle on farms in the United States amounted to 68,881,000 head, compared with 68,932,000 on the corresponding date a year ago and with 67,321,000 on Nov. 1, 1920. These figures indicate a net increase in two years of 1,560,000 head. Stating it differently, during the first 10 months of 1922 the number of cattle estimated on farms increased 5.4 per cent compared with an increase of 5.1 per cent during the corresponding period of 1921 and of 0.3 per cent in 1920.

General Motors Trucks

GMC

Armour & Company, Morris & Company and Wilson—thousands of G M C's are in the service of these companies in all parts of the country and they were selected as standard only after the severest tests of actual service.

G M C chassis list at the factory as follows: 1-ton $1295; 2-ton $2375; 3½-ton $3600; 5-ton $3950; tax to be added.

One of the Large Fleet of G M C's Operated by Armour & Company In All Parts of the Country. G M C Trucks are One of the Few Makes That Are Standard.

GENERAL MOTORS TRUCK COMPANY
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PONTIAC MICHIGAN

Smokestacks
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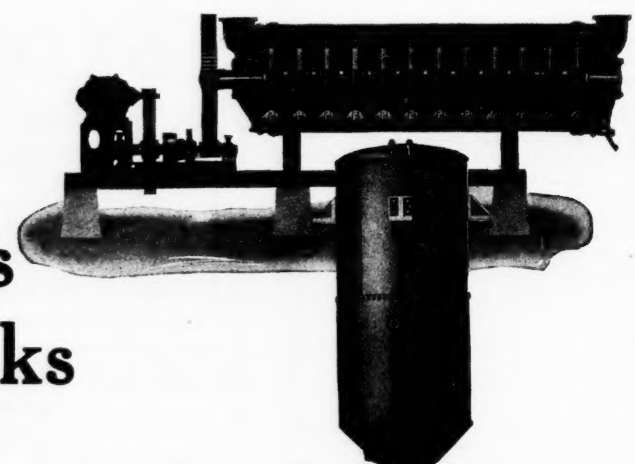


Nothing Too Big

Hamler Boiler and Tank Company
6025 West 66th Street
Chicago

FOR PURCHASING DEPARTMENTS

BRECHT STARTED 70 YEARS AGO.

Established in 1853 by Gustavus von Brecht, the story of the expansion of the Brecht Company of St. Louis, Mo., into one of the largest factories in the world supplying equipment to the meat industry is a very interesting one. For this business, begun in a modest way, was originally started in a small machine shop on North Third street, St. Louis, Mo., where was conducted a general repair business, centered in guns and arms and locks.

Early in the history of this little shop the fame of the worker soon spread and it was about this time that several of the leading butchers of St. Louis and surrounding centers approached Mr. von Brecht with the request that he apply his science to the study and development of a machine that would do away with hand labor in the preparation of sausage meat. The effect of these importunities convinced Mr. von Brecht that the meat industry offered exceptional opportunities for inventive genius, so that, after many months of patient experiment, the now famous Brecht meat cutter, the first successful machine of its kind, was placed upon the market.

The success which followed the introduction of the Brecht meat cutter determined Mr. von Brecht to risk all and specialize in the manufacture of machines required by the meat industry. In those early days it should be remembered that each butcher did his own killing and curing, a miniature packinghouse as it were, and with few tools at his command other than the knife and saw. As other machines were developed it very early became necessary to seek larger quarters, which resulted in the building of a factory on the east side of Sixth street, just north of Franklin avenue, St. Louis.

Here it was that Mr. von Brecht first put to practical use a secret process evolved by himself and his father, the hardening and tempering of steel, which he rightfully named "Damascus" steel, the formula having been given to F. A. T. A. von Brecht while serving in Turkey as military attache, in appreciation of a personal service rendered to a descendant of one of the old families of sword makers. The Brecht knives, steels and cleavers were renowned throughout the United States and today many of the older butchers exhibit with pride of possession the time-worn blade of a knife which may be bent double like the blades of those famous weapons of old Damascus.

In 1875 the business again outgrew its factory and property was acquired and gradually added until today its buildings occupy almost the entire city block facing on Cass avenue and 12th and 13th streets, St. Louis, seventy years after the modest beginnings of the little machine shop. And in 1888, just three years before the death of its founder, it became an incorporated company and is said to be the largest factory in the world supplying equipment pertaining to the meat industry and its by-products. Among its hundreds of workmen may be found not a few who have helped to make its name, serving faithfully for over a generation of time.

The present executives of the company are as follows: Gustavus A. von Brecht, president; Frank A. von Brecht, vice-president and treasurer; and Charles E. von Brecht, secretary.

YORK REFRIGERATING EQUIPMENT.

Recent sales and installations of York refrigerating machinery and equipment are reported by the York Manufacturing Company, York, Pa., as follows:

Fried & Reinemann Packing Co., Millvale, Pa.; a 100-ton and a 61½-ton vertical single-acting semi-enclosed refrigerating machine, each with direct motor mounting, condensing side and 20,600 feet of 2-in. full weight wrought iron direct expansion piping for storage rooms.

Southern Utilities Co., Sanford, Fla.; one 240-ton vertical single-acting semi-enclosed refrigerating machine, with direct motor mounting, condensing side and 100-ton freezing system.

E. B. Shewell, York, Pa., has equipped his meat market with a 2½-ton York vertical single-acting belt driven enclosed refrigerating machine, condensing side and 780 feet of 1¼-in. full weight direct expansion piping for chill room.

Federal Packing Co., of 76-78 Fair street, New Haven, Conn., have added to the York refrigerating equipment in their plant one 12-ton vertical single-acting belt driven York enclosed refrigerating machine and high pressure side complete.

F. C. Pennington, produce storage, Sulphur Springs, Texas, one 16-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Wichita Meat & Provision Co., packers, Wichita, Kan., a 12-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

The Anaheim Beef Co., Anaheim, Cal., have added to their York equipment one 20-ton York vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

J. M. & P. Scanlan have added to the York equipment in their abattoir at 809-13 40th street, New York, N. Y., one 20-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Otto Steinmeier, meat market, Mansfield, Ohio; one 4-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Egelston Brothers, meat market, Middletown, Ohio; a 1½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Guckenheimer & Hess, meat market, 36th street and 1st avenue, New York, N. Y.; one 15-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

B. D. Bedwell & Co., meat storage, Kansas City, Kan.; one 16-ton vertical single-acting belt driven enclosed refrigerating machine and condensing side, including flooded atmospheric ammonia condensers.

W. E. Pigg, meat market, Pittsburgh, Kan.; a 5¾-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

J. R. Le Cyr, Taft, Cal., has added to the York equipment in his meat market one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Georgia Avenue Market Co., Washington, D. C.; one 4-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

L. G. Hass, meat market, Bakersfield, Cal.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Frank A. Gustafson, poultry and egg storage, Sargent, Neb.; a 5¾-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

G. M. Peet Packing Co., Chesaning, Mich.; two 15-ton vertical single-acting belt driven enclosed refrigerating machines and high pressure side complete.

Minarik & Mallow, meat market, Vernon, Texas; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

J. M. Von Schriltz, meat market, Santa Ana, Cal.; a one-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Kingan Provision Co., Harrisburg, Pa.; one 2-ton verticia single-acting belt driven enclosed refrigerating machine and high pressure side complete.

A. G. Carter, meat market, Charlottesville, Va.; one 2 ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

United Market Co., Inc., meat market, 2625½ N. Clark street, Chicago, Ill.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Skagg's Cash Store, grocery and meat market, 19th and Broadway, Oakland, Cal.; a 1½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Joseph Gialanella, market, 276 Park avenue, Newark, N. J.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Skagg's Cash Store, grocery and meat market, 463 11th street, Oakland, Cal.; a 1½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Kundinger & Proestel, meat market, Saginaw, Mich.; a 15-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

M. Mannebach, of 5758 Ridge avenue, Chicago, Ill., has added to the York equipment in his meat market one 3-ton York vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

William Rosmenowski, meat market, Black River Falls, Wis.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Lad Vacek & Co., meat market, 6344 S Ashland avenue, Chicago, Ill.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

John Zaroda, meat market, 2400 Mission street, Pittsburgh, Pa.; a one-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

W. H. Keener, meat market, New Bethlehem, Pa.; a one-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

The Fesenmeier Packing Co., Huntington, W. Va., have added to their York equipment one 30-ton York vertical single-acting belt driven enclosed machine.

C. M. Petti, meat market, Brockton, Mass.; one 2-ton vertical single-acting enclosed refrigerating machine, condensing side and complete refrigerating system, including brine congealing tank.

E. F. Haley, market, Marblehead, Mass.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine, condensing side and refrigerating system, including brine congealing tank.

Nashville Abattoir Co., Nashville, Tenn.; one 16-in. x 7 ft. vertical ammonia drier-cooler-purifier.

Hollford Ice Co., Mount Holly, N. J., have added to the York equipment in their ice plant one 15-ton York vertical, single-acting, belt-driven enclosed refrigerating machine and high pressure side complete.

Chicago Section

Dr. J. S. Abbott, secretary of the Institute of Margarin Manufacturers, Washington, D. C., was in Chicago this week.

Howard S. Delaney of Delaney & Co., Philadelphia, Pa., well known in the glue and curled hair field, was in Chicago for a few days this week.

Packers' purchases of livestock at Chicagor for the first four days of this week totaled 31,821 cattle, 7,455 calves, 93,293 hogs, and 38,423 sheep.

George L. Franklin, president and general manager of the Dunlevy-Franklin Co., Pittsburgh, Pa., was a visitor in Chicago this week and spent a busy time.

Swift & Company's sales of carcass beef in Chicago for the week ending Saturday, February 3, 1923, for shipment sold out, ranged from 7.00 to 19.50 cents per pound, averaged 12.13 cents per pound.

Provision shipments from Chicago for the week ending February 3, 1923, with comparisons, were as follows:

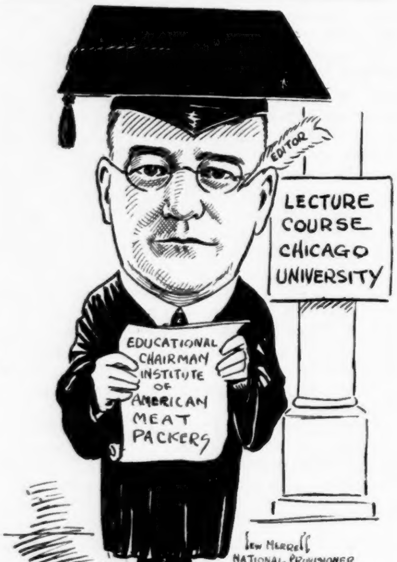
	Past week.	Prev. week.	Last year.
Cured meats, lbs.	12,711,000	12,901,000	12,265,000
Lard, lbs.	10,268,000	10,658,000	9,345,000
Fresh meats, lbs.	25,254,000	24,400,000	27,857,000
Pork, bbls.	4,000	5,000	5,000
Canned meats, cases	12,000	11,000	13,000

Packers who are interested in extending their sales force will be glad to learn that the Chicago chapter, No. 2, of the Disabled American Veterans of the World War have established an employment office at 180 West Washington street, Chicago, and have salesmen on their lists who are seeking positions.

John Mitchell of New York is now connected with The Brecht Company at its principal office in St. Louis as general sales manager. Mr. Mitchell is well versed in the essentials of sales organization and promotion, for he was connected with the National Cash Register Co. for seventeen years, eight of which were spent abroad as foreign organizer. His experience also covers various machinery lines.

E. M. Doane was recently elected treasurer of Geo. A. Hormel & Co., Austin, Minn. R. H. Daigneau has been appointed manager of the provision department of the same company. He will have direct charge of all provision sales and will supervise the mixed car department, which is in charge of F. C. Gates, and the export department, which is in charge of H. H. Corey.

Meat Trade Movies—No. 26.



TRAINING THE NEXT GENERATION.

The future of the meat packing industry lies in the next generation. No better leader in the educational work among young men learning the business could be selected than Oscar G. Mayer of Chicago, who is chairman of the Educational Committee of the Institute of American Meat Packers in its Development Plan work.

CHICAGO MEAT TRADE CONDITIONS.

The weekly review of meat trade conditions at Chicago by the United States Bureau of Agricultural Economics is as follows:

Demand for fresh meat showed little, if any, improvement over last week. With ample supplies of all kinds of meats and buyers decidedly bearish, much of the week's business was done on a forced basis. While there were some declines in prices and considerable fluctuation in pork prices, values in general held close to last week's closing basis. Buyers bought sparingly, with many anticipating further decreases in consumptive demand on account of the near approach of the Lenten season.

Steer supplies consisted largely of common and medium grades, selling from $11@15, which was steady with last week. Good yearlings, good enough to bring $15@17 the first of the week, weakened under a slow, bearish demand and closed mostly $1 lower than a week ago, while the few choice bullocks available attracted little attention and were steady to 50c lower at the week's close. There was some increase in the number of heifers included in the steer lots. She stock supplies included more common cows than for several weeks, on which prices held generally steady with a week ago. Heavy cows of medium and good grades formed a large part of the cow offerings and show a decline of 50c from a week ago, owing to a weaker demand for heavy cuts. Under a narrow demand, bologna bull prices declined 75c after midweek, with holdings light. Under a generally good demand for kosher cuts after midweek, prices showed some strength on in-between grades, although top quotations are practically unchanged from a week ago.

With supplies of veal moderate and demand fairly good, last week's closing prices were well sustained, with odd sales of choice calves above top quotations. However, the greater strength was shown in the lower grades selling from $11@15. Country-dressed veal formed the greater part of the better grades.

With receipts of lamb fairly liberal and a slow, draggy demand, every effort on the part of sellers was necessary to prevent liberal accumulations. Some outside shipments of desirable light lambs were largely responsible for prices holding generally steady with a week ago. However, some weakness is noticeable on in-between kinds carrying excess weight.

With receipts of mutton light, and general quality fairly good, consisting largely of handyweight butcher sheep, prices show advances of 50c@$1 for the week. Offerings of heavy ewes and bucks were light, with the bulk of such kinds being frozen stock.

With fairly liberal receipts of pork and buyers very bearish, considerable fluctua-

tion in prices prevailed throughout the week, with many low spots being recorded. Low prices in Eastern markets stopped many shipments here which otherwise would have gone through to Eastern points.

Compared with last Friday, choice and good steers steady to $1 lower, others unchanged, common cows unchanged, others mostly 50c lower, bulls 75c lower, veal and lamb unchanged, mutton 50c to $1 higher, pork loins steady to 50c lower, shoulders, picnics and spareribs unchanged and Boston butts steady to $1 higher. There will be a light carryover of beef and lamb, moderate carryover of pork, with veal and mutton well cleaned up.

ARMOUR PLANT EXECUTIVES MEET.

The recent annual dinner of the Armour Plant Executives' Club was held in the restaurant of the general offices, Union Stock Yards, Chicago, and was an event of unusual importance. For it was held this year in honor of President F. Edson White, recently elected head of the company.

Nearly 500 were present and speeches and entertainment made a fine evening's program. Myrick Harding gave the speech of welcome and each division of the plant responded through its speaker as follows: Mechanical division, represented by John Emslie, who spoke on service; the pork division by John Neill, whose subject was "Co-operation"; the production division, by James E. Milton, who spoke on development, and the beef division by James Towle, who dwelt on plant conditions past and present.

Following this some remarks were made by President White informally, which were received with great applause. Others who spoke were Mr. Lester Armour, Superintendent John E. O'Hern and Whitfield Woods, vice president of the Institute of American Meat Packers.

The officers of the club for the ensuing year are as follows:

Arthur D. Henss, president; Michael Manning, vice-president; Frank Shields, secretary; George Jordan, treasurer.

WORLD DIMINUTION OF SHEEP.

Returns of breeding ewes as the guide to the strength of the sheep-breeding industry in Britain, the figure for 1921 of 8,118,000 shows a decline of nearly a million and a half since 1918, according to a speaker at the recent international conference of the National Sheepbreeders' Association in London.

The United States of America showed a loss of over one and a half million in 1921, as compared with 1920; New Zealand of considerably over half a million; Germany of over a quarter of a million; while Canada, which was expected to show an increase, had a falling off of about 45,000. For Australia the latest completed returns were for 1919, and these showed a loss on the previous year of no fewer than 11½ millions; but Spain in the same period improved her position by one and a half millions. The last returns for France and South Africa are those for 1920. France showed an increase of over a quarter of a million. South Africa a decrease of over three-quarters of a million. For Argentina and Chile the latest census was taken in 1918, but the governments of both those countries had stated that their flocks show a dangerous diminution.

The Argentine clip this year will be about 175,000 bales, the smallest for 30 years, and some estimates place the Argentine sheep census as low as 25,000,000, while there were 74,000,000 twenty-five years ago. The average clip will be under six pounds.

CHICAGO LIVESTOCK.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Jan. 29	21,790	3,129	40,758	17,530
Tuesday, Jan. 30	8,800	2,957	29,618	17,993
Wednesday, Jan. 31	9,277	1,702	19,533	13,046
Thursday, Feb. 1	8,771	4,363	54,708	11,361
Friday, Feb. 2	3,866	797	49,490	8,661
Saturday, Feb. 3	500	50	7,000	4,500
Total for week	53,104	12,998	201,107	73,091
Previous week	56,499	12,693	233,054	78,859
Year ago	53,507	16,854	185,635	82,921
Two years ago	54,484	13,686	240,449	80,517

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Jan. 29	4,841	452	10,965	4,152
Tuesday, Jan. 30	3,161	332	9,971	5,068
Wednesday, Jan. 31	3,928	184	6,157	4,942
Thursday, Feb. 1	4,481	268	12,623	3,607
Friday, Feb. 2	2,653	117	19,011	3,611
Saturday, Feb. 3	100	...	9,000	1,000
Total for week	19,167	1,470	67,727	22,380
Previous week	19,565	1,668	83,618	21,989
Year ago	19,709	1,508	56,095	31,000
Two years ago	24,171	1,373	51,605	19,385

Receipts at Chicago for the year to February 3, 1923, with comparisons, were as follows:

	January 1923.	January 1922.
Cattle	289,152	290,131
Calves	69,605	72,358
Hogs	1,111,119	1,017,299
Sheep	382,625	401,317
Horses	3,100	3,169
Cars	30,028	28,960

Combined receipts at seven points for the week ending February 3, 1923, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending Feb. 3	180,000	626,000	189,000
Previous week	203,000	689,000	212,000
1922	158,000	489,000	204,000
1921	158,000	650,000	183,000
1920	218,000	450,000	175,000

Combined receipts at seven points to February 3, 1923, with comparisons:

	Cattle.	Hogs.	Sheep.
1923	959,000	3,337,000	997,000
1922	844,000	2,672,000	1,011,000
1921	929,000	3,064,000	1,109,000

Combined weekly hog receipts at eleven markets for 1923 to February 3, with comparisons:

	Week.	Year to date.
Week ending February 3	754,000	4,031,000
Previous week	832,000	....
Corresponding week, 1922	579,000	3,189,000
Corresponding week, 1921	794,000	3,977,000
Corresponding week, 1920	558,000	4,228,000

Prices of hogs at Chicago for week ending February 3, 1923, with comparisons, are as follows:

	Number received.	Average weight. lbs.	Prices Top.	Prices Average
Week ending Feb. 3	*201,100	236	$ 8.90	$ 8.25
Previous week	233,054	236	8.85	8.15
1922	185,635	230	9.70	9.05
1921	240,449	231	10.40	9.45
1920	161,018	228	15.65	14.75
1919	171,789	237	18.00	17.60
1918	225,117	229	17.40	16.70
1917	186,125	203	12.55	12.30
1916	256,433	203	8.45	8.20
1915	201,956	223	7.00	6.75
1914	178,689	221	8.90	8.65
1913	169,824	228	8.47½	8.22
Average, 1913-22	197,700	233	$11.65	$11.15

*Receipts and average weight for week ending February 3, 1923, unofficial.

Chicago packers' hog slaughter for week ending February 3, 1923:

	This week.
Armour & Co.	11,200
Anglo-American Provision Co.	5,700
Swift & Co.	13,000
G. H. Hammond Co.	6,600
Morris & Co.	23,200
Wilson & Co.	14,200
Boyd-Lunham & Co.	5,700
Western Packing & Provision Co.	12,800
Roberts & Oake	7,300
Miller & Hart	5,400
Independent Packing & Provision Co.	8,200
Brennan Packing Co.	5,100
William Davies Co.	1,700
Agar Packing Co.	2,600
Others	28,700
Total	151,400
Previous week	160,800
Year ago	130,300
Two years ago	202,100
Three years ago	127,200

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ending Feb. 3	*$8.80	$ 8.25	$ 7.50	$13.90
Previous week	9.15	8.15	7.60	13.90
Cor. week, 1922	7.25	9.05	6.95	13.25
Cor. week, 1921	7.70	9.45	4.25	9.35
Cor. week, 1920	13.30	14.75	13.00	19.55
Cor. week, 1919	16.45	17.60	10.55	16.70
Cor. week, 1918	11.85	16.70	12.85	17.00
Cor. week, 1917	10.50	12.30	11.10	14.30
Cor. week, 1916	8.05	8.20	7.65	10.95
Cor. week, 1915	7.40	6.75	6.25	8.40
Cor. week, 1914	8.25	8.65	5.65	7.55
Cor. week, 1913	8.15	8.22	5.90	8.75
Average, 1913-22	$ 9.90	$11.65	$ 8.40	$12.60

*Lowest weekly average since May, 1922, and $2.10 lower than high weekly average last year, which was in October.

Prices at Chicago, Thursday, February 8, 1923:

CATTLE.

Beef Steers:	
Med. and heavy wt. (1,100 lbs. up)—	
Choice and prime	$10.40@11.85
Good	9.50@10.40
Medium	8.10@ 9.50
Common	6.25@ 8.10
Light weight (1,100 lbs. down)—	
Choice and prime	10.25@11.75
Good	9.35@10.25
Medium	7.90@ 9.35
Common	6.00@ 7.90
Butcher Cattle:	
Heifers, common choice	5.00@10.06
Cows, common choice	4.00@ 7.75
Bulls, Bologna and beef	4.25@ 6.65
Canners and Cutters:	
Cows and heifers	3.00@ 4.00
Canner steers	3.50@ 4.50
Veal Calves:	
Light and med. weight, med. good and choice	8.75@13.25
Heavy weight, common choice	4.25@10.25

HOGS.

Top	$ 8.40
Bulk of sales	7.75@ 8.25
Heavy weight (250 lbs. up), med. choice	7.80@ 8.00
Med. weight (200-250 lbs.), med. choice	7.90@ 8.30
Light weight (150-200 lbs.), com. choice	8.20@ 8.40
Light lights (130-150 lbs.), com. choice	8.00@ 8.40
Packing sows (250 lbs. up), smooth	6.90@ 7.35
Packing sows (200 lbs. up), rough	6.75@ 7.00
Killing pigs (130 lbs. down), med. choice	7.50@ 8.25

SHEEP.

Lambs (85 lbs. down), medium prime	$14.00@15.35
Culls and common	9.50@13.00
Yearling wethers	9.50@13.25
Wethers, medium prime	6.50@10.25
Ewes, medium choice	5.25@ 8.25
Culls and common	3.50@ 6.25
Feeding lambs, medium choice	14.25@15.50

Chicago Provision Markets

CASH PRICES.

Based on Actual Carlot Trading, Thursday, February 8, 1923.

Green Meats.

Regular Hams—	
8-10 lbs. avg	@16¾
10-12 lbs. avg	@16
12-14 lbs. avg	@15
14-16 lbs. avg	@15
16-18 lbs. avg	@15
18-20 lbs. avg	15 @15¼
Skinned Hams—	
14-16 lbs. avg	@17
16-18 lbs. avg	@17
18-20 lbs. avg	@17
20-22 lbs. avg	@16
22-24 lbs. avg	@14½
24-26 lbs. avg	@13½
25-30 lbs. avg	@12½
Picnics—	
4- 6 lbs. avg	@ 9½
6- 8 lbs. avg	@ 9
8-10 lbs. avg	@ 8½
10-12 lbs. avg	@ 8⅜
Clear Bellies—	
6- 8 lbs. avg	@19
8-10 lbs. avg	@17
10-12 lbs. avg	@15
12-14 lbs. avg	@14
14-16 lbs. avg	@13½

Pickled Meats.

Regular Hams—	
8-10 lbs. avg	@16
10-12 lbs. avg	@15½
12-14 lbs. avg	@15
14-16 lbs. avg	@15
16-18 lbs. avg	@15
18-20 lbs. avg	15¾ @16
Skinned Hams—	
14-16 lbs. avg	@16¾
16-18 lbs. avg	@16¼
18-20 lbs. avg	@16
20-22 lbs. avg	@14½
22-24 lbs. avg	@13½
24-26 lbs. avg	@13
25-30 lbs. avg	@12¾
Picnics—	
4- 6 lbs. avg	@ 9⅝
6- 8 lbs. avg	@ 9⅛
8-10 lbs. avg	@ 8¾
10-12 lbs. avg	@ 8½
Clear Bellies—	
6- 8 lbs. avg	@16½
8-10 lbs. avg	@15
10-12 lbs. avg	@14
12-14 lbs. avg	@13½
14-16 lbs. avg	@13

Dry Salt Meats.

Extra ribs	@10¾
Extra clears	@10¾
Regular plates	@ 8¼
Clear plates	@ 8
Jowl butts	@ 7¼
Fat Backs—	
8-10 lbs avg	@ 8¼
10-12 lbs. avg	@ 8¾—
12-14 lbs. avg	@ 9
14-16 lbs. avg	@ 9¾
16-18 lbs. avg	@10¾
18-20 lbs. avg	@11¾
20-25 lbs. avg	@12¼
Clear Bellies—	
12-14 lbs. avg	@12¾
14-16 lbs. avg	@12½
18-20 lbs. avg	@12
20-25 lbs. avg	@11¾
25-30 lbs. avg	@11½
30-35 lbs. avg	@11¼

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, FEBRUARY 3, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
March	11.17½	11.17½	11.10	11.12½
May	11.35	11.35	11.25	11.25
July	.....	.....	.....	11.40
RIBS—(Boxed 25c more than loose)—				
May	10.82½	10.85	10.82½	10.85
July	10.95	10.97½	10.95	10.95

MONDAY, FEBRUARY 5, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
March	11.10	11.22½	11.10	11.15
May	11.25	11.40	11.17½	11.32½
July	11.45	11.52½	11.45	11.45
RIBS—(Boxed 25c more than loose)—				
May	10.95	10.95	10.92½	10.92½
July	.....	.....	.....	11.00

TUESDAY, FEBRUARY 6, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
March	11.20	11.30	11.20	11.25
May	11.40	11.50	11.37½	11.40
July	11.55	11.60	11.50	11.55
RIBS—(Boxed 25c more than loose)—				
May	10.95	10.95	10.90	10.90
July	.....	.....	.....	10.97½

WEDNESDAY, FEBRUARY 7, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
March	11.20	11.30	11.20	11.30
May	11.32½	11.45	11.32½	11.45
July	11.50	11.57½	11.50	11.57½
RIBS—(Boxed 25c more than loose)—				
May	10.90	10.95	10.90	10.95
July	10.97½	11.00	10.97½	11.00

THURSDAY, FEBRUARY 8, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
March	11.17½	11.17½	11.17½	11.17½
May	11.40	11.42½	11.35	11.37½
July	11.50	11.52½	11.50	11.52½
RIBS—(Boxed 25c more than loose)—				
May	.....	.....	.....	10.90
July	.....	.....	.....	11.00

FRIDAY, FEBRUARY 9, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
March	11.25	11.30	11.25	11.25
May	11.42	11.45	11.40	11.40
July	11.52½	11.55	11.52½	11.52½
RIBS—(Boxed 25c more than loose)—				
May	10.97½	10.97½	10.90	10.90
July	.....	.....	.....	10.97½

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, February 7, 1923.—Wholesale prices on green and sweet pickled pork cuts: Pork loins 21@21c; green hams, 8-10 lbs., 19c; 10-12 lbs., 18c; 12-14 lbs., 17¾c; green clear bellies, 6-8 lbs., 19c; 8-10 lbs., 18c; 10-12 lbs., 18c; 12-14 lbs., 17c; green rib bellies, 10-12 lbs., 17½c; 12-14 lbs., 17c; sweet pickled clear bellies, 6-8 lbs., 15c; 8-10 lbs., 15c; 10-12 lbs., 14½c; 12-14 lbs., 14c; sweet pickled rib bellies, 10-12 lbs., 14½c; 12-14 lbs., 14c; sweet pickled hams, 8-10 lbs., 19c; 10-12 lbs., 18c; 12-14 lbs., 17½c; dressed hogs, 14⅝c; city steam lard, 11⅜c; compound, 13@13¼c.

Western prices: Pork loins, 8-10 lbs., 16@17c; 10-12 lbs., 15½c; 12-14 lbs., 15c; 14-16 lbs., 14c; skinned shoulders, 13c; boneless butts, 22c; Boston butts, 15@16c; lean trimmings, 14c; regular trimmings, 10@11c; spareribs, 12c; neck ribs, 6c; kidneys, 7c; livers, 4c; pig tongues, 16c; pig tails, 13@14c.

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, February 8, 1923, with comparison, are reported to The National Provisioner as follows:

	Week ending Feb. 8.	Previous week.	Cor. week, 1922.
Armour & Co.	10,700	8,800	8,700
Anglo-Amer. Prov. Co.	6,100	5,900	6,600
Swift & Co.	11,300	8,700	7,400
G. H. Hammond & Co.	6,600	4,700	4,400
Morris & Co.	17,500	16,000	8,400
Wilson & Co.	11,500	9,800	4,100
Boyd-Lunham & Co.	6,900	5,400	15,300
Western Pkg. & Prov. Co.	13,800	10,900	13,800
Roberts & Oake	6,600	6,700	5,800
Miller & Hart	6,700	4,600	3,300
Independent Packing Co.	8,300	7,700	5,000
Brennan Packing Co.	5,700	5,000	6,200
Wm. Davies Co.	2,200	1,600	3,600
Agar Packing Co.	2,600	2,300	.....
Others	9,600	9,200	7,100
Total	126,100	110,300	89,700

CHICAGO RETAIL FRESH MEATS

(Corrected weekly by C. W. Kaiser, Sec'y United Master Butchers' Ass'n of Chicago.)

Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end	38	32	28
Rib roast, light end	42	35	24
Chuck roast	20	18	14
Steaks, round	32	30	25
Steaks, sirloin, first cut	56	42	30
Steaks, porterhouse	75	50	32
Steaks, flank	25	22	15
Beef stew, chuck	18	15	14
Corned briskets, boneless	22	20	18
Corned plates	14	12	10
Corned rumps, boneless	25	22	18

Lamb.

	Good.	Com.
Hindquarters	36	25
Legs	38	28
Stews	15	13
Chops, Shoulder	30	26
Chops, rib and loin	45	32

Mutton.

Legs	22	..
Stew	15	..
Shoulders	20	..
Chops, rib and loin	35	..

Pork.

Loins, whole, 8@10 avg	19	@20
Loins, whole, 10@12 avg	18	@19
Loins, whole, 12 to 14	17	@18
Loins, whole, 14 and over	16	@17
Chops		@24
Shoulders		@17
Butts		@18
Spareribs		@14
Hocks		@15
Leaf lard, unrendered		@12

Veal.

Hindquarters	26	@35
Forequarters	15	@20
Legs	31	@41
Breasts	15	@19
Shoulders	19	@25
Cutlets		@48
Rib and loin chops		41

Butchers' Offal.

Suet	@ 4
Shop fat	@ 2
Bones, per 100 lbs	@50
Calf skins	@15
Kips	@14
Deacons	@15

CURING MATERIALS.

	Bbls.	Sacks
Double refined saltpetre, gran	6⅝	6⅞
Crystals	7⅝	7⅞
Double refined nitrate of soda, f. o. b. N. Y. & S. F., carloads	4½	4⅝
Less than carloads, granulated	4⅝	4⅞
Crystals	5⅝	5⅞
Kegs, 100@130 lbs., 1c more.		
Boric acid, in carloads, powdered, in bbls.	11¼	11
Crystal to powdered, in bbls. in 5-ton lots or more	11⅝	11¼
In bbls. in less than 5-ton lots	12	11½
Borax, carloads, powdered, in bbls	5½	5¼
In ton lots, gran. or powdered, in bbls.	5⅝	5¼
Sugar—		
Raw sugar, 96 basis, 3c Cuba duty paid		@ 5⅝
Second sugar, 90 basis		@ 5
Syrup, testing 63 to 65 combined sucrose and invert		@22
Standard, granulated, f. o. b. refinery (less 2 per cent)		@ 7
Plantation, granulated, f. o. b. New Orleans (less 2 per cent)		@ 6.70
White clarified, f. o. b. New Orleans (net)		@ 6⅜
Yellow clarified, f. o. b. New Orleans (net)		@ 6⅛
Salt—		
Granulated, car lots, per ton, f. o. b., Chicago, bulk		$ 9.80
Medium, car lots, per ton, f. o. b., Chicago, bulk		11.80
Rock, car lots, per ton, f. o. b., Chicago		7.80

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending February 11.	Cor. week, 1922.
Prime native steers	17 @18½	15 @16
Good native steers	14 @16	14 @15
Medium steers	10 @14	10 @14
Heifers, good	12 @17	10 @14
Cows	7 @11	7 @11
Hind quarters, choice	@23	@21
Fore quarters, choice	@13	@11

Beef Cuts.

Steer Loins, No. 1	@40	@30
Steer Loins, No. 2	@32	@26
Steer Short Loins, No. 1	@52	@38
Steer Short Loins, No. 2	@40	@35
Steer Loin Ends (hips)	@28	@23
Steer Loin Ends, No. 2	@26	@23
Cow Loins	13 @20	12 @18
Cow Short Loins	18 @28	18 @24
Cow Loin Ends (hips)	10 @16	10 @15
Steer Ribs, No. 1	@30	@22
Steer Ribs, No. 2	@26	@19
Cow Ribs, No. 1	@22	@17
Cow Ribs, No. 2	@18	@15
Cow Ribs, No. 3	@13	10 @11
Steer Rounds, No. 1	@14½	@13½
Steer Rounds, No. 2	@13½	@13
Steer Chucks, No. 1	@11	@ 9½
Steer Chucks, No. 2	@10	@ 8½
Cow Rounds	9 @10	9½ @11
Cow Chucks	6 @ 8	6½ @ 7
Steer Plates	@10	@ 8
Medium Plates	@ 9	@ 7½
Briskets, No. 1	@16	@16
Briskets, No. 2	@12	@12
Steer Navel Ends	@ 6½	@ 5
Cow Navel Ends	@ 5½	@ 4
Fore Shanks	@ 4½	@ 4½
Hind Shanks	@ 3½	@ 4
Rolls	@22	18 @20
Strip Loins, No. 1, boneless	@55	@50
Strip Loins, No. 2	@45	@45
Strip Loins, No. 3	@12	@12
Sirloin Butts, No. 1	@30	@25
Sirloin Butts, No. 2	@26	@18
Sirloin Butts, No. 3	@17	@15
Beef Tenderloins, No. 1	@70	@70
Beef Tenderloins, No. 2	@60	@60
Rump Butts	@18	@17
Flank Steaks	@17	@20
Boneless Chucks	@ 8	@ 9
Shoulder Clods	@13	@12
Hanging Tenderloins	@ 8	@ 8
Trimmings	@ 8	@ 5

Beef Product.

Brains, per lb	9 @10	10 @11
Hearts	4 @ 5	2¼ @ 5
Tongues	28 @30	25 @30
Sweetbreads	40 @41	29 @32
Ox-Tail, per lb	8 @11	9½ @11
Fresh Tripe, plain	@ 5	@ 4
Fresh Tripe, H. C	@ 6½	@ 5
Livers	6½ @ 9	8¾ @10
Kidneys, per lb	9 @ 9½	@ 8

Veal.

Choice Carcass	18 @19	17 @18
Good Carcass	14 @17	15 @16
Good Saddles	20 @27	20 @24
Good Backs	12 @14	10 @15
Medium Backs	6 @10	7 @ 8

Veal Product.

Brains, each	9 @10	@13
Sweetbreads	56 @65	56 @60
Calf Livers	21 @30	35 @40

Lamb.

Choice Lambs	@25	28 @29
Medium Lambs	@24	26 @27
Choice Saddles	@28	@32
Medium Saddles	@27	@30
Choice Fores	@20	@24
Medium Fores	@19	@22
Lamb Fries, per lb	25 @26	@30
Lamb Tongues, each	@18	@18
Lamb Kidneys, per lb	@25	@28

Mutton.

Heavy Sheep	@ 8	@12
Light Sheep	@12	@17
Heavy Saddles	@10	@16
Light Saddles	@15	@20
Heavy Fores	@ 6	@ 9
Light Fores	@11	@14
Mutton Legs	@17	@22
Mutton Loins	@10	@16
Mutton Stew	@ 6½	@ 9
Sheep Tongues, each	@ 8	@18
Sheep Heads, each	@10	@10

Fresh Pork, Etc.

Dressed Pigs, 30@50 lbs	@17	......
Dressed Hogs	@13½	@12
Pork Loins, 8@10 lbs, avg	@15½	@18
Leaf Lard	@11½	@10½
Tenderloin	@44	@54
Spare Ribs	@10	@ 7
Butts	@13	@13
Hocks	@11	@11
Trimmings	@ 8	@ 7½
Extra lean trimmings	@11½	@15½
Tails	@ 9	@11
Snouts	@ 5½	@ 9½
Pigs' Feet	@ 7	@ 7½
Pigs' Heads	@ 5	@ 8½
Blade Bones	@11½	@ 9
Blade Meat	@ 6½	@15
Cheek Meat	@ 5½	@ 7½
Hog Livers, per lb	@ 3½	@ 5
Neck Bones	@ 3	@ 3½
Skinned Shoulders	@12	@12
Pork Hearts	@ 4	@ 4
Pork Kidneys, per lb	@ 5	@ 6
Pork Tongues	@16	@12
Slip Bones	@ 9	@ 9
Tail Bones	@ 8	@ 8
Brains	@10	@ 8
Back fat	@12	@10
Hams	@20	@22½
Calas	@12	@12½
Bellies	@20	@19

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons	@22
Country style sausage, fresh, in link	@15
Country style sausage, fresh, in bulk	@14
Country style sausage, smoked	@17
Mixed sausage, fresh	@13
Frankfurts in pork casings	@13
Frankfurts in sheep casings	@15
Bologna in beef bungs, choice	@14
Bologna in beef middles, choice	@14
Bologna in cloth, paraffined, choice	@14
Liver sausage in hog bungs	@16
Liver sausage in beef rounds	@10
Head cheese	@11
New England luncheon specialty	@22
Liberty luncheon specialty	@16
Minced luncheon specialty	@14
Tongue sausage	@19
Blood sausage	@14
Polish sausage	@14
Souse	@14

DRY SAUSAGE.

Cervelat, choice, in hog bungs	@47
Cervelat, new condition, in hog bungs	@15
Cervelat, new condition, in beef middles	@15
Thuringer Cervelat	@20
Farmer	@23
Holsteiner	@21
B. C. Salami, choice	@42
Milano Salami, choice, in hog bungs	@41
B. C. Salami, new condition	@20
Frisses, choice, in hog middles	@37
Genoa style Salami	@51
Peperoni	@31
Mortadella, new condition	@19
Capacola	@39
Italian style hams	@40
Virginia style hams	@39

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	5.75
Large tins, 1 to crate	6.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	7.00
Large tins, 1 to crate	8.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate	6.50
Large tins, 1 to crate	7.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate	6.00
Large tins, 1 to crate	7.00

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, per set	.23
Beef rounds, export, 225 sets, per set	.26
Beef rounds, export, 140 sets, per set	.35
Beef middles, per set	.80
Beef bungs, No. 1, per piece	.28
Beef bungs, No. 2, per piece	.17
Beef weasands, No. 1, per piece	.16½
Beef weasands, No. 2, per piece	.09
Beef bladders, small, per doz	1.70
Beef bladders, medium, per doz	1.50
Beef bladders, large, per doz	1.50
Hog casings, medium, f. o. b	1.00
Hog middles, with cap, per set	.16
Hog middles, without cap, per set	.14
Hog bungs, export	.21
Hog bungs, large	.13
Hog bungs, medium	.08
Hog bungs, narrow	.03½
Hog stomachs, per piece	.07
Imported sheep casings, extra wide	
Imported sheep casings, medium wide	
Imported sheep casings, medium	

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl	14.00
Honeycomb tripe, 200-lb. bbl	16.00
Pocket honeycomb tripe, 200-lb. bbl	18.00
Pork feet, 200-lb. barrel	15.50
Pork tongues, 200-lb. barrel	45.00
Lamb tongues, long cut, 200-lb. bbl	43.00
Lamb tongues, short cut, 200-lb. bbl	48.00

CANNED MEATS.

	No. ½	No. 1.	No. 2.	No. 6.
Corned beef	....	$ 2.35	$ 4.00	$13.00
Roast beef	....	2.35	4.50	15.00
Roast mutton	....	2.40	4.75	16.50
Sliced dried beef	2.50	4.50	....	....
Ox tongue, whole	....	...	17.50	56.00
Lunch tongue	2.50	4.25	8.75	33.50
Corned beef hash	1.50	2.75	4.25	....
Hamburger steaks with onions	1.50	2.25	4.25	....
Vienna style sausage	1.15	2.25	4.15	....
Veal loaf, medium size	2.00	....	....	....
Chili con carne with, or without, beans	....	1.25	....	....
Potted meats	.80	....	....	....

BARRELED PORK AND BEEF.

Mess pork, regular	25.00
Family back pork, 20 to 34 pieces	25.50
Family back pork, 35 to 45 pieces	26.00
Clear back pork, 40 to 50 pieces	25.50
Clear back pork, 50 to 60 pieces	23.50
Clear plate pork, 20 to 35 pieces	20.00
Clear plate pork, 35 to 45 pieces	19.50
Bean pork	19.50
Brisket pork	24.00
Plate beef	18.00
Extra plate beef, 200-lb. barrels	19.00

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago	@21
Cartons, rolls or prints, 1 lb	@22
Cartons, rolls or prints, 2@5 lbs	@21½
Shortenings, 30@60 lb. tubs	@17
Nut Margarine, prints, 1 lb	@20

DRY SALT MEATS.

Extra short clears	@10⅞
Extra short ribs	@10⅞
Short clear middles, 60 lb. avg	@11
Clear bellies, 14@16 lbs	@12¾
Clear bellies, 18@20 lbs	@12¼
Clear bellies, 20@25 lbs	@12
Clear bellies, 25@30 lbs	@11¾
Rib bellies, 20@25 lbs	@12
Clear bellies, 25@30 lbs	@11¾
Fat backs, 10@12 lbs	@ 8¾
Fat backs, 12@14 lbs	@ 9
Fat backs, 14@16 lbs	@10
Regular plates	@ 8½
Butts	@ 7½

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs	@22
Skinned hams, fancy, 16@18 lbs	@24
Standard regular hams, 12@16 lbs	@20¼
Picnics, 6@8 lbs	@13
Breakfast bacon, fancy, 6@8 lbs	@31
Standard bacon, fancy, 6@8 lbs	@22½
Standard bacon, 8@12 lbs	20¾ @21½
Standard bacon, 12@14 lbs	@20½
Standard bacon strips, 6@7 lbs	@21
Cooked hams, choice, skin on, surplus fat off, smoked	@33
Cooked hams, choice, skinned, surplus fat off, smoked	@34
Cooked hams, choice, skinless, surplus fat off, smoked	@36
Picnics, skin on, surplus fat off, smoked	@19
Picnics, skinned, surplus fat off, smoked	@20
Loin roll	@40

FERTILIZERS.

Ground dried blood	$ 4.90@ 5.00
Unground and crushed blood	4.75@ 4.85
Concentrated tankage, ground	4.35@ 4.50
Hoofmeal	3.90@ 4.00
Ground tankage, 10 to 11%	4.35@ 4.50
Ground tankage, 6½ to 9%	4.00@ 4.25
Crushed and unground tankage	3.50@ 3.90
Ground raw bone, per ton	38.00@42.00
Ground steamed bone, per ton	24.00@26.00
Unground steamed bone	18.00@22.00
Unground bone tankage	16.00@18.00

HORNS, HOOFS AND BONES.

	Per ton.
No. 1 horns	$250.00@300.00
No. 2 horns	175.00@225.00
No. 3 horns	100.00@150.00
Hoofs, black and striped	55.00@ 60.00
Hoofs, white	80.00@ 90.00
Grinding hoofs	47.50@ 50.00
Round shin bones, heavies	140.00@150.00
Round shin bones, lights and med	125.00@135.00
Flat shin bones, heavies	130.00@140.00
Flat shin bones, lights and med	90.00@120.00
Thigh bones, heavies	140.00@150.00
Thigh bones, lights and med	125.00@135.00
Buttock bones	65.00@ 70.00
Skulls, jaws and knuckles	38.00@ 40.00

Note—Foregoing horns, hoofs and bones must be assorted, free from grease spots and cracks, hard and clean uniform as to cut and weight, packed in double bags and carload lots, also well and favorably known to foreign and domestic manufacturers.

LARD (Unrefined).

Prime, steam, cash, tierces	@11.20
Prime steam, loose	@10.50
Leaf, raw	@10⅝
Neutral lard	13.00@13.25

LARD (Refined).

Pure lard, kettle rendered, per lb., tcs	12.00
Pure lard, tierces	11.75
Compound	11½@12

Barrels, ⅛c over tierces; half barrels, ¼c over tierces; tubs and pails, 10 to 80 lbs., ¼c to 1c over tierces.

OLEO OIL AND STEARINE.

Oleo oil, extra	12½@12¾
Oleo stock	10½@10¾
Prime No. 1 oleo oil	11½@12
Prime No. 2 oleo stock	9½@ 9¾
No. 3 oleo oil	9½@10
Prime oleo stearine, edible	10 @10¼
No. 2 oleo stearine, edible	9½@ 9¾

TALLOWS AND GREASES.

Edible tallow	9¼@ 9½
Choice country tallow	9¼@ 9½
Packers' prime, loose tallow	9 @ 9¼
Packers' No. 1 loose tallow	8½@ 8¾
Packers' No. 2 tallow	8 @ 8¼
White, choice grease	9½@ 9¾
White, "A" grease	9 @ 9¼
Yellow grease, 10 to 15 per cent acid	8½@ 8¾
Yellow grease, 15 to 30 per cent acid	8¼@ 8½
Brown grease	8 @ 8¼
Crackling grease	8¼@ 8¾
Bone, naphtha extracted	7½@ 7¾
House	8 @ 8¼
Garbage grease, loose	6¼@ 6½

VEGETABLE OILS.

Cottonseed oil—white, deodorized, in bbls	11¾@12
Yellow, deodorized, in bbls	11½@11¾
P. S. Y., loose, Chicago	10¾@11
P. S. Y., soap grade, loose, nom	10¼@10½
Soap stock, bbls., concen., 65%, f. o. b. Texas	@ 5¾
Linseed oil, loose, per gal	87 @92
Corn oil, loose	@10¼
Soya bean oil, seller tank, f. o. b. N. Y	10⅛@10½
Cocoanut oil, seller tank, f. o. b. coast	8⅛@ 8¼

ANIMAL OILS.

Prime lard oil	14 @14½
Extra winter strained lard	13½@13¾
Extra lard oil	12¾@13¼
Extra No. 1 lard oil	12½@13
No. 1 lard oil	12¼@12¾
No. 2 lard oil	11¾@12¼
Pure neatsfoot oil	13 @13½
Extra neatsfoot oil	12½@13
No. 1 neatsfoot oil	12¼@12¾
Acidless tallow oil	12 @12½

COOPERAGE.

Ash pork barrels, black iron hoops	1.85 @1.87½
Oak pork barrels, black iron hoops	1.95 @1.97½
Ash pork barrels, galv. iron hoops	2.02½ @2.05
Red oak lard tierces	2.50 @2.55
White oak lard tierces	2.80 @2.85
White oak ham tierces	@3.30

Retail Section

New Retail Accounting System Ready

The uniform accounting systems for retail meat dealers, prepared jointly by the Bureau of Business Research of Northwestern University, under the direction of Professor Horace Secrist, and the United States Department of Agriculture, under the direction of Mr. A. V. Swarthout, are now available to retailers.

These systems were prepared with the aid of the National Association of Meat Councils, of which Mr. J. T. Russell of Chicago is president.

Methods to be followed in installing the service were determined at a meeting held at the offices of the association in the Ohio building, Chicago, on Tuesday afternoon, February 6.

Present at this meeting were: Professor Secrist and Mr. Linquist, representing the Bureau of Business Research of Northwestern University, Messrs. Buchanan and Roudebush for the Department of Agriculture, Mr. Russell and Mr. C. W. Kaiser for the Meat Council of Chicago, and Mr. D. W. Martin, assistant secretary of the national association.

How the Plan Is to Work.

The plan briefly is to begin installation of the service in meat council cities, where the local meat council and the master butchers' association will be depended on to awaken retailer interest in the adoption of the service. When this preliminary work will have been arranged, a field man from the Department of Agriculture or Northwestern University will visit a city and install the service to the retailers who have volunteered to adopt it, and will hold group meetings at which the field man in charge will explain in detail the working of the systems. It is believed that the time required for installation will be relatively short, since the systems are very simple and easy to maintain.

This method of procedure was proposed by Professor Secrist, who, in commenting on the plans, pointed out that the initiative for adoption of the service by the retailer and the enlisting of his support must rest with the local council and the master butchers' organization.

The only obligation the dealer assumes in installing the systems is to make out his monthly reports and to send them to the Chicago office of the Department of Agriculture, where all reports will be analyzed and the result of the analyses will be supplied each dealer at regular intervals.

What Monthly Reports Mean.

These monthly reports will represent the average costs of conducting a retail meat business; they will show the costs on any and all items of expense, like clerk hire, delivery, refrigeration, etc. Against these the individual retailer will be able to check his own results and quickly and accurately determine just what item of expense is out of line with the average of all dealers reporting, and then give it his immediate attention.

The approved sets contain 365 daily report sheets and the required number of monthly report sheets sufficient for one year. It should be noted that the only identifying mark on the forms is in number, and the individual retailer's identity is not disclosed.

The first draft of 250 sets supplied by the Department of Agriculture will be furnished gratis to the first 250 dealers volunteering to adopt the service.

A nominal charge sufficient to cover the cost of paper will be made for further printings.

Tentative arrangements have been made for the work preliminary to the installation of the service in Chicago, to be begun at once.

The first effort toward this preliminary step in Chicago was made at a meeting of the Central United Master Butchers' Association of Chicago in room 601, Capitol building, one evening recently. At this meeting Professor Secrist and Mr. Buchanan of the Department of Agriculture talked to the dealers on the various features of the system.

The field men of the School of Business Research will handle the work in Chicago and the men from the Department of Agriculture will supervise the work in New York, Jersey City and Detroit, beginning about March 1. Upon the completion of the work in the aforementioned cities service will be extended to other meat council cities without delay.

BUYING STOCK FOR MEAT MARKETS.

The opening by McCann & Co., the well known dealers of Pittsburgh, Pa., of a new market on Market street of that city, illustrates the care that should be exercised in buying stock for both wholesale and retail

J. L. GEHRING.

markets. This is a side that is often overlooked by dealers who are thinking only of the importance of the selling side and the contact with the consumer customer. The success of any market rests upon the quality of the livestock bought from which the meat comes, as upon any other factor. This is because the memory of quality outlasts the memory of price.

A year ago McCann & Co. selected a man, J. L. Gehring, to head their meat department and have charge of their buying, who has had a special training and great success in this field. He has spent his life in the meat business, for his father was in the wholesale and retail meat trade, and J. L. Gehring learned the business from the ground up. He did the buying of livestock for many years, looking after the killing and also the selling of the meat. After the retirement of his father from business, Mr. Gehring spent some twelve years in the employ of one of the large packers as cooler manager.

About a year ago Mr. Gehring, who is acknowledged to be one of the best judges of meats in the eastern part of the country, began to reorganize the buying end of the wholesale and retail meat business with which he is now associated. His striking success in building up trade in that short time shows the importance that should be attached by all wholesalers and retailers to the buying of quality stock. Much of the stock bought comes from Chicago, and recent shipments from Guggenheim Bros. have shown what this market can produce.

MINNESCTA RETAILERS CONVENE.

The state convention of the Minnesota Retail Meat Dealers' Association, held recently in St. Paul, was addressed by influential speakers, among them Governor J. A. O. Preus of Minnesota, Mayor A. E. Nelson of St. Paul, Al H. Fenske, president of the state association, and Jacob Herman of Milwaukee, president of the United Master Butchers of America.

Speakers at the banquet, which was held in convention headquarters in the St. Francis Hotel, included Dean W. C. Coffey of the College of Agriculture, University of Minnesota; Dr. C. E. Cotton, secretary and executive officer, state livestock sanitary board; W. I. Nolan, speaker of the House of Representatives of Minnesota, and others. The speakers dwelt mainly on topics affecting the meat industry, particularly those relative to the retail meat dealer in conjunction with agriculture, livestock sanitary control work, and proposed legislation.

The convention took up two days. One feature was a visit to the packinghouses at South St. Paul. A luncheon was arranged for this occasion by the packers of St. Paul which was held in the new dining hall of the Armour plant.

TOLEDO RETAILERS CELEBRATE.

The annual banquet of the Toledo Master Butchers' Association was held at the Hotel Waldorf, on Tuesday evening, February 6, with 200 in attendance.

The toastmaster for the occasion was Morris Seligman, president of the Meat Council of Toledo. Among the speakers of the evening was Chas. W. Myers, advertising director of Morris & Company, whose subject was "What Do People Want?"

Carroll McCrea, advertising manager of the Toledo Scale Company, gave a talk on salesmanship. Both of these addresses were very instructive.

B. A. Berry, chairman of the membership committee of the meat council, urged all to join the meat council, and in passing through the audience secured forty-four applications to the present membership.

Other speakers were President Seligman, Charles W. Schloss, president of the Toledo Retail Grocers' Association; Philip Provo, A. Weinandy and John A. Ulmer.

CHICAGO BUTCHERS CELEBRATE.

The big annual social event of the Chicago Master Butchers' Association is Ladies' night. This year it was held in the first week in February at North Side Turner Hall, North Clark street, near Chicago avenue. Following a special announcement by President Edward Levy that the ladies were the bosses at the party the spirit of a leap year party predominated and every one enjoyed the evening. The committee in charge, to whom great credit is due, was as follows: George Pauli, chairman; Max Pusch, Frank Eckert, Geo. Steindl, Wm. Hassel, Bruno Richter, John Nepil.

PITTSBURGH COUNCIL ACTIVE.

In line with the campaign outlined by the National Association of Meat Councils, the Meat Council of Pittsburgh is becoming active and is preparing to hold meetings of an educational nature to the retail meat dealer and devising ways and means to encourage the public in meat consumption.

A meat cutting demonstration and how to dispose of the lesser known cuts, and one of the first of these educational meetings to be held under the direction of the local meat council, is scheduled for Tuesday evening, February 13, at Swift & Company's branch, 309 Anderson street, north side, Pittsburgh. The executive committee of the council has extended a cordial invitation to all meat dealers and their friends to be present. Charts and motion pictures and practical demonstrations of meat cutting will be shown by expert cutters which will give the retail dealer much valuable information.

The executive committee has provided for free eats and smokes.

The officers of the council are as follows: President, J. C. Williams; vice-president, R. E. Durbin; secretary, T. C. Bradley; treasurer, R. W. Hogan.

LOCAL AND PERSONAL.

A. Hick will open a meat market at Morrisonville, Wis.

Wm. Teich will open his new meat market at Falls City, Nebr.

E. G. Gross will open a meat market in the near future in DeKalb, Ill.

C. W. Dalluge has sold his meat market at Grafton, Iowa, to Pete Bliss.

R. Thompson has purchased the Pioneer meat market at Santa Clara, Cal.

John Laxton will open a meat market at 304 Main street, Pine Bluff, Ark.

Boone & Saffle will open the Chandler Meat Market at Chandler, Okla.

W. P. Fallon will open a meat and grocery business at Hollandale, Wis.

Cawthra & Coffman have engaged in the meat business at Hartford, Kans.

E. H. Harding has purchased the Hazelton meat market, Hazelton, Idaho.

Mike Hertle has purchased the meat market of Glenn Berry, Goshen, Ind.

Buehler Bros. have opened a meat market at 219 South Main street, Rockford, Ill.

P. J. Groh has purchased the meat business of Ernest Helmsdorfer at Dover, Ohio.

J. W. Allen has opened a butcher shop at 1112 Spruce street, Leavenworth, Kans.

May & Son have purchased the meat business of J. H. Poole at Clinton, Mich.

The Clark meat and grocery store, Sturgeon Bay, Wis., was recently damaged by fire.

Carlisle Bros. will establish a meat market in the Frug building, Westmorland, Cal.

H. L. Eubanks has purchased the meat market and grocery store of T. E. Tennant, 1401 Campbell avenue, Cambridge, Ohio.

Ralph G. Millman has purchased the meat business of Clauss & Cook at LeRoy, N. Y.

R. J. Cuddeback has purchased the meat business of John Gartland at Canandaigua, N. Y.

O. B. Butler has purchased the meat market of Fred Bowers at Arkansas City, Kans.

A Christianson has opened a meat market in the A. B. Clarey store at Blairsburg, Ia.

Mitchell & McFadden have purchased the Quality meat market at Wilton, N. D., from R. Miller.

Iacino Brothers will establish a second market at 15th and Lawrence streets, Denver, Colo.

David C. Donwell will establish a meat department in his grocery store at Glendale, Cal.

Elmer Swinney has purchased the meat business of Hawkins & Fry at Charleston, Ark.

A. V. Rogers and L. D. Rickel have purchased the Glenn Swartz meat market at Polk, Ohio.

The Union Market Co. has opened a new meat market at 2946 Clifton street, Indianapolis, Ind.

Harry Walter has purchased the City meat market, Boxholm, Iowa, from Enoch Lagerstrom.

Clarence Johnson has purchased the Quality meat market at 1534 State street, Rockford, Ill.

W. H. Tennyson has purchased the Frank L. Burpee meat market at Elizabethtown, N. Y.

Albert Stockwell has purchased the meat and grocery business of Evans Bros. at Rudolph, Ohio.

Roy Ash will open a meat market in connection with the Ideal grocery store on F street, Petaluma, Cal.

The Schlitz Meat Market has been incorporated at Milwaukee, Wis., with a capital stock of $2,000.

The meat market at Eldena, Ill., owned by Troy Rinehart, was completely destroyed by fire recently.

The Fraternal Reserve Co-operation Association will open a meat and grocery store on Cedar street at Franklin avenue, Lansing, Mich.

The meat market of Meyers & Schaefer, 228 West Main street, Ottawa, Ill., was damaged by fire recently.

The meat market of Joseph Glosca, 733 East Fourth street, Allentown, Pa., was damaged by fire recently.

Melvin Nelson and Ray Thomas have purchased the meat business of Webster & Biddick at Montfort, Wis.

Edward and James Benish will open a meat market in connection with their grocery store at Prairie du Chien, Wis.

A. A. Kels will open another meat market in Lodi, Cal. The new market is to be located in the Tokay Grocery building.

Luke Rappa has purchased the Independent meat market at 218 Westinghouse avenue, Wilmerding, Pa., from Wm. Katz.

E. Dutch & Co. have purchased the grocery and meat market of Leo Grundeman at 1018 South Madison street, Ludington, Mich.

The Portage Cash Meat Market Co., with headquarters at Akron, Ohio, will open a new market at Dennison, Ohio, in the near future.

New York Section

J. Moog, vice-president, Wilson & Company, Chicago, is in New York this week.

Robert B. Ness, assistant to George J. Edwards in the New York office of Swift & Company, is spending the week in Chicago.

Gus Block of the general office of Morris & Company, New York, left Sunday night for a tour of inspection of the upstate branches.

W. S. Price, head of the Branch house department, John M. Lee, head of the law department, A. W. McLaren, traffic manager, Morris & Company, Chicago, are in New York this week.

The Brooklyn Branch, United Master Butchers of America, did not hold a meeting on Thursday night, as many of the members attended the Fort Greene Marketmen's dinner and cabaret at Stauch's, Coney Island.

W. T. S. White, head of the produce department, Morris & Company, Chicago, visited Joseph Stern & Son on his way back to Chicago. Mr. White has been elected one of the directors of the Fidelity Trust and Savings Bank of Chicago.

Prices realized on Swift & Company's sales of carcass beef in New York City for the week ending February 3, 1923, on shipments sold out, ranged from 10.00 cents to 16.00 cents per pound, and averaged 13.18 cents per pound.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending February 3, 1923: Meat—Manhattan, 2,844½ lbs.; Brooklyn, 1,495 lbs.; The Bronx, 92 lbs.; Queens, 508 lbs.; Richmond, 25 lbs.; total, 4,964½ lbs. Fish—Manhattan, 84 lbs.; Brooklyn, 3,010 lbs.; total, 3,094 lbs. Poultry and game—Queens, 151 lbs.

Arthur Luft of S. Oppenheimer & Co., 96 Pearl street, New York, accompanied by Mrs. Luft, also August Fink of A. Fink & Sons, Newark, N. J., with Mrs. Fink, and Mr. and Mrs. Wm. Roebling of New Jersey, have left on an extended pleasure and fishing trip. Their first stop will be Havana, Cuba, and from there they will go on to the Isle of Pines and other points of interest, including Nassau, Bahamas. Before returning they will visit the Florida East and West coast resorts, and at Miami will be joined by J. J. Felin of Philadelphia and several of the other Eastern packers.

PROBLEMS TOLD NEW YORK BRANCH

At the meeting of Ye Olde New York Branch, United Master Butchers of America, Tuesday evening, February 6, fourteen names of retailers were proposed and elected as members.

The principal speaker of the evening was T. G. Lee, eastern representative of Armour & Co. Mr. Lee was heartily received and gave a very able speech. This is probably the first instance in the East where a representative of the packers has met with members of a branch of the Master Butchers' Association for a heart-to-heart talk on the best interests of the trade. Mr. Lee expressed his great pride and satisfaction with the meat business as a life vocation, pointing out that producer, packer and retailer are the three co-operating factors in industry.

A brief outline of the industry was given, calling attention to the Middle and Southwest as the great producing center, and the Eastern section of country as the great consuming section of the industry's products.

Mr. Lee touched on the small margin of profit in the meat business as being less today than any other industry of its size in the country, despite the fact that many millions of dollars had been invested in the wholesale business.

In alluding to the scarcity of good beef on the market today he expressed his opinion that the cause was due very largely to the farmer's necessity of a quick turnover due to losses of the last few years, and that he was taking less time to make his steers by cutting short the period of feeding.

An interesting sidelight was thrown on the department of agriculture's efforts to make for a more stabilized condition and orderly marketing of both live and dressed meat markets.

The necessity of co-operation between the various branches of industry was forcefully emphasized. In his allusion to this Mr. Lee said: "The very nature of the business brings them into almost daily contact and one of most hopeful signs in the business today is the realization that what is most urgently needed is close harmony and co-operation of the different groups of the industry.

"We have all come to realize that in the long run there can be no such thing as a successful retail business, or a successful wholesale business, or a successful farming business, without all three of the different groups being successful. It must be apparent to everyone that each is dependent upon the other two."

Mr. Lee stated that the greatest hope for the future prosperity lay in bringing back the consumption of meat to a prewar basis pointing out that the general public today eats 20 pounds less meat per capita than it did ten years ago. He stated that if each retailer could increase his business one-eighth, that a shop doing a $1,600 business a week would increase his turnover $200 without an additional expense of operation. This increased consumption of course redounded to the benefit of both wholesaler and farmer as well.

The reason for this tremendous decrease in the consumption of meat Mr. Lee attributed to charges of profiteering; the country's necessity of urging conservatism of our domestic use of meat during the war in order that we might properly supply our Allies and our own troops in the field, and the opportunity thus given "haymakers" to promote consumption of their products as a meat substitute.

He stated these conditions were only to be met by extensive advertising, education of the public to the value of meat as a food, citing as an example the work of the Institute of American Meat Packers in the recent ham campaign, the health show exhibition, etc. He urged also co-operation of retailer by what he felt to be the most effective means of advertising, namely, personal boosting of meat consumption to the consumer.

BIG GOBEL WELFARE SOCIETY BALL.

Arrangements are now being made for the second ball of the Adolf Gobel Employees' Mutual Welfare Society. This society, which has had a most successful year and has done a great deal of relief work among its members, is now making plans for their next ball.

At the last meeting of the society, the chairman of the arrangement committee,

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, February 8, 1923, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef—				
STEERS:				
Choice	$17.50@18.00	$.....@.....	$.....@.....	$16.00@18.00
Good	16.00@17.00	13.00@14.00	14.00@15.00	14.00@15.00
Medium	13.00@15.00	12.00@13.00	13.00@14.00	12.50@14.00
Common	11.00@12.00	.....@.....	11.00@12.00	.....@.....
COWS:				
Good	11.00@12.00	9.50@11.00	10.50@11.00	11.00@12.00
Medium	9.50@10.50	8.50@ 9.50	10.00@10.50	10.00@11.00
Common	8.00@ 9.00	.....@.....	8.00@ 9.50	9.00@10.00
BULLS:				
Good	.....@.....	.....@.....	.....@.....	.....@.....
Medium	.....@.....	.....@.....	.....@.....	9.00@10.00
Common	8.00@ 8.25	.....@.....	.....@.....	8.00@ 8.50
Fresh Veal*—				
Choice	19.00@20.00	.....@.....	20.00@22.00	.....@.....
Good	17.00@18.00	13.00@14.00	18.00@20.00	19.00@20.00
Medium	13.00@15.00	11.00@12.00	14.00@17.00	15.00@17.00
Common	11.00@12.00	8.00@10.00	10.50@13.00	9.00@12.00
Fresh Lamb and Mutton—				
LAMB:				
Choice	24.00@25.00	23.00@24.00	22.00@23.00	23.00@25.00
Good	23.00@24.00	21.00@22.00	20.00@22.00	21.00@23.00
Medium	21.00@22.00	20.00@21.00	18.00@20.00	20.00@21.00
Common	18.00@20.00	18.00@19.00	18.00@20.00	18.00@20.00
YEARLINGS:				
Good	.....@.....	.....@.....	16.00@18.00	18.00@20.00
Medium	.....@.....	.....@.....	.....@.....	.....@.....
Common	.....@.....	.....@.....	.....@.....	.....@.....
MUTTON:				
Good	14.00@15.00	13.00@15.00	12.50@13.50	15.00@17.00
Medium	12.00@13.00	12.00@13.00	11.00@12.00	14.00@15.00
Common	8.00@10.00	.....@.....	10.00@11.00	10.00@12.00
Fresh Pork Cuts—				
LOINS:				
8-10 lb. average	14.00@16.00	15.00@16.00	15.50@17.00	15.00@17.00
10-12 lb. average	13.50@15.00	15.00@15.50	15.00@16.00	14.50@15.00
12-14 lb. average	13.00@13.50	14.00@15.00	14.00@15.00	14.00@15.00
14-16 lb. average	12.50@13.00	13.00@14.00	13.00@14.00	13.00@14.00
16 lb. over	11.50@12.00	12.00@13.00	12.00@13.00	12.00@13.00
SHOULDERS:				
Skinned	11.00@12.00	.....@.....	12.00@14.00	12.00@14.00
PICNICS:				
4-6 lb. average	11.00@11.50	12.00@12.50	11.00@12.00	13.00@13.50
6-8 lb. average	10.00@11.00	11.50@12.00	10.00@11.00	12.00@13.00
BUTTS:				
Boston style	13.00@14.00	.....@.....	14.00@16.00	14.00@16.00

*Veal prices include "hide on" at Chicago and New York.

Wm. F. Browne, appointed the following chairmen for the various committees to take care of the details: Souvenir journal committee, Max Blonde; hall committee, Robert Kloiber; publicity committee, Mary A. Berendie; reception committee, A. S. Davis; door committee, Ferd. Bruggner, Sr.; badge committee, Frank Zahn.

Although the last ball was a great success, the society is planning to make this second affair even a greater one. Last year Police Commissioner Enright took an active part in it and it is hoped that he will attend again this year. Many other distinguished guests were present and even at this early date many of these have promised to attend.

The ball will be held at Trommer's, Bushwick Ave. and Conway St., Brooklyn, on Wednesday evening, March 14th.

CATTLE MOVEMENT INTO MEXICO.

A strong movement of American cattle across the border at Nueve Laredo into Mexico occurred last year. One consignment alone totaled more than 600 head and another consignment held more than 450 animals, according to American Consul Harry L. Walsh.

Recent records show 125 carloads passing across the International Bridge for Mexican points. Each car held from 20 to 32 animals, or a total for a month approximating 3,200 head. Ninety of the cars were for Mexico City, and the balance were distributed among Torreon, Monterey and Tampico consignees. Most of the animals were for slaughter, but a portion of the Mexico shipments were for restocking purposes in the Capital region.

Such a large movement of American cattle to Mexico in one month is a record for this place.

This July movement brings the total of American cattle crossed at Nuevo Laredo to more than 18,000 head for the last ten months. This southward movement became noticeable in 1921, and its importance may be gauged by a comparison with the movements of Mexican cattle in immediately previous years. The consular district of Nuevo Laredo alone exported more than 25,000 head of cattle to the United States, in the period from 1915 to 1920.

As will be noted by the figures for these years there was a decided falling off in the movement in 1920 and an absolute cessation in 1921.

The figures suggest the possibility in other Mexican sections, though not at Nuevo Laredo, for American animals at this time. Because of the drain on the ranges for the last five years, with no offsetting breeding or restocking, the Mexican cattle supply in the country as a whole would seem far below normal. This understocked condition is further borne oue by recent importations of Argentine animals for slaughtering purposes.

EASTERN MEAT TRADE CONDITIONS.

Meat trade conditions for the week at New York, Philadelphia and Boston are reviewed by the United States Bureau of Agricultural Economics as follows:

Some slight improvement was noticeable in the demand for most classes of fresh meats this week, although the demand for lamb was extremely dull. Retailers in general report slow trade, which has prevented any material betterment in the wholesale market.

Moderate receipts of steers, consisting largely of medium grades, showed slight price gains for the week, except at Boston, with a rather narrow range. Forequarter cuts moved more freely than hindquarter, which had a tendency to accumulate. Receipts of cows were fairly liberal with a wide range in quality, but found sufficient outlet to maintain steady to slightly higher prices. Heifers sold fairly well, some lots of choice grades selling up to $15. Bulls were in light supply and sold at uneven prices. The kosher beef market improved steadily at New York, following an advance of $1.00 on Monday, with a fairly active demand, while prices were mostly steady at Boston and Philadelphia, with a fair demand.

The veal market at New York and Philadelphia was steady to slightly higher, common grade showing most of the advance. At Boston prices weakened toward the close, with declines of around $1.00. Receipts were largely medium and good grades. A few prime veal sold at $23.00 to $24.00 at New York, while heavy sides at that market sold from $9.00 to $14.00 on grades ranging from common to good. A few heavy frozen sides were offered at Boston, but sold slowly.

Average weights of lamb continued heavy, and, while the comparatively few light-weight good quality kind sold fairly well, the market on others was weak and uneven. The market at New York was badly demoralized and failed to show any recovery from last week's slump. Prices showed some advance at Philadelphia, although the market was very unsettled and the sharply higher prices of Monday did not hold.

Fairly liberal receipts of mutton sold as badly as lamb at New York, aside from a limited number of choice, light-weight wethers. At Boston and Philadelphia the supply was moderate and sold at generally steady prices.

Pork receipts were about the same as last week, while prices were very uneven. Some improvement was made in sales of small lots of loins, while large sales were made at irregular prices, depending on condition and trim. Some loins were frozen. Other cuts were mostly unchanged.

Boston is closing weak on all classes, with a liberal supply of beef on storage rails. Some beef, lamb and pork will be carried over. New York is closing steady on beef and pork, steady to firm on veal, with lamb and mutton weak. Some late arriving cars of beef, pork and small stock will be carried on track. Philadelphia is closing steady on beef, veal and mutton, barely steady on pork and weak on lamb. Some lamb and pork may be carried over.

GERMAN LEATHER RESEARCH.

The Kaiser Wilhelm Institute for Leather Research has now been finally installed in permanent quarters put at its disposal by the city of Dresden and rebuilt at the expense of the State of Saxony. The institute for leather research is the latest of about 20 such institutes of the Kaiser Wilhelm Society for the Promotion of Sciences, the aim of which is to further industry through research work. The chief problem interesting the organization at the present time is a study of the chemistry of animal skins, in which subject some progress of importance to the industry has been made. In addition, the institute is intended to further the education of chemists as specialists on leather, thus preparing them for active work.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, ordinary to prime	7.50@10.30
Cows, common to choice	1.75@ 5.50
Bulls, common to choice	4.00@ 6.40

LIVE CALVES.

Calves, veal, prime, per 100 lbs	15.25@15.50
Calves, veals, common to medium	9.50@13.75
Calves, veals, culls, per 100 lbs	7.00@ 9.00

LIVE SHEEP AND LAMBS.

Lambs, prime, 100 lbs	15.50@15.75
Sheep, ewes, prime, 100 lbs	7.75@ 8.00
Sheep, ewes, common to good, per 100 lbs.	4.50@ 7.50

LIVE HOGS.

Hogs, heavy	9.25@9.50
Hogs, medium	9.50@9.75
Hogs, 140 lbs	9.50@9.75
Pigs, under 70 lbs	9.50@9.75
Roughs	7.00@7.50

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	18	@19
Choice, native, light	17	@19
Native, common to fair	14	@16½

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs		@14
Native choice yearlings, 400@600 lbs		@16
Western steers, 600@800 lbs	13	@14
Texas steers, 400@600 lbs		@11
Good to choice heifers	14	@15
Choice cows	11	@12
Common to fair cows	9	@10
Fresh bologna bulls	8	@ 8½

BEEF CUTS.

	Western.		City.	
No. 1 ribs		@22	25	@26
No. 2 ribs		@17	20	@22
No. 3 ribs		@12	16	@19
No. 1 loins		@25	32	@34
No. 2 loins		@18	27	@29
No. 3 loins		@13	24	@26
No. 1 hinds and ribs	23	@24	20	@24
No. 2 hinds and ribs	16	@18	16½	@19
No. 3 hinds and ribs	10	@12	15	@16
No. 1 rounds		@13		@13
No. 2 rounds		@11		@12
No. 3 rounds		@10	10	@11
No. 1 chucks		@12		@13
No. 2 chucks		@ 9		@12
No. 3 chucks		@ 7	10	@11
Bolognas		@ 6	8½	@10
Rolls, reg., 6@8 lbs. avg			22	@23
Rolls, reg., 4@6 lbs. avg			17	@18
Tenderloins, 4@5 lbs. avg			60	@70
Tenderloins, 5@6 lbs. avg			80	@90
Shoulder clods			10	@11

DRESSED CALVES.

Veals, city dressed, good to prime, per lb.		@30
Veals, country dressed, per lb	22	@23
Western calves, choice	19	@20
Western calves, fair to good	15	@18
Grassers and buttermilks	11	@14

DRESSED HOGS.

Hogs, heavy	@13¾
Hogs, 180 lbs	@13⅞
Hogs, 160 lbs	@14⅜
Hogs, 140 lbs	@14⅝
Pigs, 80 lbs	@14⅝

DRESSED SHEEP AND LAMBS.

Lambs, choice, spring	23	@25
Lambs, poor to good	16	@22
Sheep, choice	12	@14
Sheep, medium to good	10	@12
Sheep, culls	7	@ 9

SMOKED MEATS.

Hams, 8@10 lbs. avg	21	@22
Hams, 10@12 lbs. avg	20	@21
Hams, 12@14 lbs. avg	20	@21
Picnics, 4@6 lbs. avg	14	@15
Picnics, 6@8 avg., per lb	14	@15
Rowlettes, 6@8 lb. avg., per lb	17	@18
Beef tongue, light	35	@40
Beef tongue, heavy	43	@45
Bacon, boneless, Western	21	@22
Bacon, boneless, city	21	@22
Pickled bellies, 10@12 lbs. avg	17	@18

FRESH PORK CUTS.

Fresh pork loins, Western, 10@12 lbs. avg.	17	@18
Fresh pork tenderloins	50	@52
Frozen pork loins, 10@12 lbs. avg	16	@17
Frozen pork tenderloins	38	@40
Shoulders, city, 10@12 lbs. avg	16	@17
Shoulders, Western, 10@12 lbs. avg	14	@15
Butts, boneless, Western	18	@19
Butts, regular, Western	16	@17
Fresh hams, city, 8@10 lbs. avg	22	@23
Fresh hams, Western, 10@12 lbs. avg	20	@21
Fresh picnic hams, Western, 6@8 lbs. avg.	12	@13
Extra lean pork trimmings	16	@17
Regular pork trimmings, 50% lean	9	@10
Fresh spare ribs	13	@14
Raw leaf lard	13	@14

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs	140.00@150.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs	110.00@120.00
Black hoofs, per ton	60.00@ 65.00
Striped hoofs, per ton	60.00@ 65.00
White hoofs, per ton	105.00@115.00
Thigh bones, avg. 85 to 90 lbs. per 100 pcs.	@130.00
Horns, avg. 7½ oz. and over, No. 1s	300.00@325.00
Horns, avg. 7½ oz. and over, No. 2s	250.00@275.00
Horns, avg. 7½ oz. and over, No. 3s	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed	@32c	a pound
Fresh steer tongues, L. C. trim'd	@37c	a pound
Calves, heads, scalded	@65c	a piece
Sweetbreads, veal	@75c	a pair
Sweetbreads, beef	@50c	a pound
Beef kidneys	@16c	a pound
Mutton kidneys	@ 6c	each
Livers, beef	@22c	a pound
Oxtails	@15c	each
Hearts, beef	@ 8c	a pound
Beef hanging tenders	@17c	a pound
Lamb fries	@10c	a pair

BUTCHER'S FAT.

Shopfat	@ 3
Breastfat	@ 4½
Edible suet	@ 6
Inedible suet	@ 5
Bones	@25

SPICES.

	Whole.	Ground.
Pepper, Sing., white	15½	18½
Pepper, Sing., black	11½	14½
Pepper, red	35	39
Allspice	5½	8½
Cinnamon	12	16
Coriander	13	16
Cloves	28	33
Ginger	16	19
Mace	47	52

CURING MATERIALS.

In lots of less than 25 bbls.:	Bbls.	Double bags.
Double refined saltpetre, gran	6¾	6⅝
Double refined saltpetre, small crystal	7¾	7⅝
Double refined nitrate soda, gran	4¾	4⅝
Double refined nitrate soda, crystals	5½	5⅝
In 25-bbl. lots:		
Double refined saltpetre, gran	6⅝	6½
Double refined saltpetre, small crystals	7⅝	7½
Double refined nitrate soda, gran	4⅝	4½
Double refined nitrate soda, crystals	5⅝	5½
In carloads:		
Double refined nitrate of soda, gran	4½	4⅝
Double refined nitrate of soda, crystals	5¼	5½

GREEN CALFSKINS.

	5-9 lbs.	9½-12¼ lbs.	12½-14 lbs.	14-18 lbs.	18 lbs. up.
Prime No. 1 veals	.21	2.50	2.75	3.00	3.75
Prime No. 2 veals	.19	2.30	2.50	2.75	3.50
Buttermilk No. 1	.18	2.20	2.40	2.65	....
Buttermilk No. 2	.16	2.00	2.20	2.40	....
Branded grubby	.14	1.60	1.75	2.00	2.35
No. 3	At value				

DRESSED POULTRY.

FRESH KILLED.

Fowls—Fresh—dry packed, milk fed—12 to box.

Western, 66 lbs. and over to dozen, lb	28	@31
Western, 48 to 54 lbs. to dozen, lb	25	@29
Western, 43 to 47 lbs. to dozen, lb	24	@28
Western, 36 to 42 lbs. to dozen, lb	23	@27
Western, 31 to 35 lbs. to dozen, lb	23	@27

Fowls—Fresh—dry packed, corn fed—12 to box.

Western, 66 lbs. and over to dozen, lb.	25	@28
Western, 48 to 54 lbs. to dozen, lb	23	@25
Western, 43 to 47 lbs. to dozen, lb	22	@24
Western, 36 to 42 lbs. to dozen, lb	21	@23
Western, 30 to 35 lbs. to dozen, lb	21	@23

Fowls—Fresh—dry packed, corn fed—barrels.

Western, dry packed, 5 lbs. and over, lb.	26	@27
Western, dry packed, 4½ lbs. each, lb.	26	@27
Western, dry packed, 3½ lbs. each, lb.	22	@24
Western, dry packed; 3 lbs. and under, lb.	20	@22

Old Cocks—Fresh—dry packed—boxes or bbls.

Western, dry picked, boxes	17	@19
Western, scalded, bbls	16	@17
Ducks, Maryland, per lb	23	@26

Squabs—

White, 11 to 12 lbs. to doz., per doz	12 @13
White, 10 lbs. to doz., per doz	10.00@11.00
Dark, per doz	2.00@ 3.50

LIVE POULTRY.

Chickens, via express	26	@30
Old roosters		@17
Ducks, via express	27	@28
Turkeys, via express		@50
Geese, via express		@
Pigeons, per pair		@45
Guineas, per pair		@55

BUTTER.

Creamery (92 score)		@47½
Creamery, seconds	44	@44½
Creamery, firsts	45	@45½
Creamery, lower grades	43	@43½

EGGS.

Fresh gathered, extras, per doz	38	@39
Fresh gathered, extra firsts		@37
Fresh gathered, firsts	35	@36
Fresh gathered checks, fair to choice, dry	25	@28
Fresh gathered dirties, No. 1	30	@31

FERTILIZER MARKETS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, f. o. b. works, per 100 lbs	$3.30 @3.45
Ammonium sulphate, double bags, per 100 lbs., f. o. b. New York	3.75 @3.80
Blood, dried, 15-16% bulk, per unit	@4.85
Fish scrap, dried, 11% ammonia, 15% B. P. L., delivered Baltimore	Nominal
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	5.15 and 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f. o. b. fish factory	3.85 and 50c
Soda nitrate, in bags, 100 lbs., spot	@2.60
Soda nitrate, in bags, futures	2.62½@2.65
Tankage, ground, 10% ammonia, 15% B. P. L., bulk	4.50 and 10c
Tankage, unground, 9-10% ammonia	4.40 and 10c

Phosphates.

Bone meal, steamed, 3 and 50 bags per ton	@38.00
Bone meal, raw, 4½ and 50 bags per ton	@40.00
Acid phosphate, bulk, f. o. b. Balt., per ton, 16%	@10.00

Potash.

Kainit, 12.4% bulk, per ton	@ 7.22
Manure salt, 20% bulk, per ton	@10.55
Muriate, in bags, basis 80%, per ton.	@35.55
Sulphate, basis 90%, bags, ton	@45.67

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, for the week of January 27 to February 3, 1923:

	January 27.	January 29.	January 30.	January 31.	February 1.	February 2.	
Chicago	48½	49	48½	48	46½	46½	—2½
New York	49½	49	48½	48	47	46¾	—2¾
Boston	51	51	50	48½	47½	47½	—3½
Phila.	50	50	49	48	47½	47	—3

Wholesale prices of carlots, fresh centralized butter, 90 score at Chicago:

January 27.	January 29.	January 30.	January 31.	February 1.	February 2.	
48	47¾	47½	46	44	43⅞	—4⅛

Receipts of butter by cities, tubs:

	This week.	Last week.	Last year.	Since Jan. 1, 1923.	Since Jan. 1, 1922.
Chicago	29,742	27,356	25,492	225,756	191,978
New York	45,084	46,358	31,798	280,419	234,786
Boston	11,951	14,701	13,372	65,008	68,120
Phila.	10,602	12,425	13,293	71,400	79,637
Total	97,379	100,840	83,955	642,673	574,516

Cold storage movement, lbs.:

	Into storage.	Out of storage.	On hand Feb. 3.	Cor. day of week, 1922.
Chicago	13,427	114,144	4,078,019	11,982,586
New York	53,580	88,618	2,554,525	6,548,015
Boston	104,384	39,680	1,941,126	4,424,677
Phila.	41,310	31,310	556,094	1,257,390
Total	212,701	273,752	8,129,764	24,212,668

1923.

@28
@25
@24
@23
@23

@27
@27
@24
@22

@19
@17
@26

@13
@11.00
@ 3.50

@30
@17
@28
@50
@
@45
@55

@47½
@44½
@45¼
@43¼

@39
@37
@36
@28
@31

3.45

3.80
4.85
nal
nd 10c
nd 50c
2.60
2.65
nd 10c
nd 10c

38.00
40.00
10.00

7.22
0.55
5.55
5.67

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—2¼
—3½
—3

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—4¼

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